iCombi® Pro

Original instructions for use

⚠ WARNING

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.

⚠ WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death

Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

NOTE

How to respond if you smell gas:

- Do not switch any lights or equipment on or off. Do not unplug anything. Do not use any landlines or mobile phones. They could create sparks and increase the risk of explosion.
- Open the doors and windows to ventilate the room with fresh air. Do not switch on recirculation hoods or ventilators in order to ventilate the room. They could create sparks and increase the risk of explosion.
- Close the locking mechanism on the gas line.
- Leave the building and contact the fire department or your gas company.

Contents

1 Introduction **9**
1.1 Unit help function 9
1.2 Product guarantee 9
1.3 Target audience 9
1.4 Intended use 9
1.5 Using these instructions for use 9
1.5.1 Explanation of symbols 9
1.5.2 Explanation of pictograms 10
1.5.3 Explanation of warnings 10
1.5.4 Illustrations 10
1.5.5 Technical changes 10

2 The iCombi Pro **11**

3 General safety information **12**
3.1 Safety information for units with gas line connections 13
3.2 Personal protective equipment 14

4 Working with the unit **15**
4.1 Initial start-up 15
4.2 Switching the unit on and off 15
4.3 Home screen 16
4.3.1 Favorites 17
4.3.2 Date, time, status 17
4.4 Interacting with the unit 18
4.4.1 Gestures 18
4.4.2 Central selection knob 18
4.5 Maximum load capacities 18
4.6 Opening and shutting the cooking cabinet door 19
4.7 Load unit 19
4.8 Inserting core temperature probes 20
4.9 Using the hand shower 22
4.10 Integrated fat drain 24

5 Intelligent cooking - iCookingSuite **26**
5.1 Modes and cooking methods 26
5.2 Intelligent cooking paths 27
5.2.1 Poultry 27
5.2.2 Meat 28
5.2.3 Seafood 29
5.2.4 Egg dishes and desserts 30
5.2.5 Vegetables and side dishes 31
5.2.6 Baked goods 33
5.2.7 Finishing 34
5.3 Cooking food intelligently 34
5.3.1 Accessing intelligent cooking paths 34

5.3.2 Starting an intelligent cooking path ... 35
5.3.3 Pre-select start time ... 36
5.4 Fine-tuning your results ... 37
5.4.1 cooking parameter ... 37
5.4.2 Additional functions ... 38
5.4.3 Prompts ... 39
5.4.4 Information ... 39
5.4.5 Options ... 40
5.5 Monitoring an intelligent cooking path ... 41
5.6 Canceling an intelligent cooking path ... 41
5.7 Sorting intelligent cooking paths ... 42

6 Manual cooking ... 43
6.1 Fine-tuning your results ... 43
6.1.1 cooking parameter ... 43
6.1.2 Additional functions ... 44
6.1.3 Prompts and information ... 44
6.2 Steam ... 45
6.2.1 Cooking cabinet climate and temperature range ... 45
6.2.2 Cooking with steam ... 45
6.3 combi-steam ... 46
6.3.1 Cooking cabinet climate and temperature range ... 46
6.3.2 Cooking in Combi Steam mode ... 46
6.4 convection ... 47
6.4.1 Cooking cabinet climate and temperature range ... 47
6.4.2 Cooking with hot air ... 47
6.5 Cancel manual cooking ... 48

7 Sous-vide cooking ... 49

8 Low temperature cooking ... 50

9 Finishing ... 51
9.1 Set à la carte plate weight ... 51
9.2 Setting the banqueting plate weight ... 51

10 iProductionManager ... 52
10.1 Creating manual tickets ... 52
10.2 Ticket board ... 53
10.2.1 Adding intelligent cooking paths ... 53
10.2.2 Adding programs and shopping carts ... 53
10.2.3 Ticket board editor ... 54
10.3 Timer ... 54
10.4 Placing tickets ... 55
10.4.1 Combination check ... 56
10.4.2 Positioning logic ... 56
10.4.3 Close planning gaps ... 56
10.4.4 Time optimization ... 57

10.4.5 Energy optimization ... 58
10.5 Editing and deleting tickets ... 59
10.6 Target time cooking ... 59
10.7 Planning ... 59
10.7.1 Creating plans ... 60
10.7.2 Starting plans ... 61
11 Programming mode ... 62
11.1 Creating programs manually ... 62
11.2 Creating an intelligent program ... 64
11.3 Programming shopping carts ... 66
11.4 Editing and deleting programs ... 67
11.5 Starting programs and shopping carts ... 67
12 Switching between operating modes ... 68
13 Settings ... 69
13.1 Favorites ... 69
13.2 Display ... 69
13.2.1 Language ... 69
13.2.2 Date and time ... 69
13.2.3 Temperature format ... 70
13.2.4 Program view ... 70
13.3 Light ... 70
13.3.1 Display brightness ... 71
13.4 Sound ... 71
13.4.1 Master volume ... 71
13.4.2 Loading / action requests ... 71
13.4.3 Program step end ... 71
13.4.4 End of cooking time ... 72
13.4.5 Process canceled / error detected ... 72
13.5 Cooking system ... 72
13.5.1 Information on the unit type ... 73
13.5.2 Demo mode ... 73
13.5.3 Power steam ... 73
13.5.4 Control nozzle ... 73
13.5.5 Warning - door open when loading ... 73
13.5.6 Warning - door open when cooking ... 73
13.5.7 Remote control ... 74
13.6 Cook ... 74
13.6.1 Primary national cuisine ... 74
13.6.2 Secondary national cuisine ... 74
13.6.3 A la carte plate weight ... 74
13.6.4 Banqueting plate weight ... 75
13.6.5 Number of racks ... 75
13.6.6 Order of racks ... 75
13.6.7 Load calculation for manual programs in iProductionManager ... 75

13.6.8 Hold time climate ... 75
13.6.9 iProductionManager 3D ... 76
13.7 cleaning ... 76
13.7.1 Forced cleaning ... 76
13.7.2 Cleaning schedule ... 76
13.8 Data management ... 76
13.8.1 Exporting HACCP data ... 77
13.8.2 Exporting and importing programs ... 77
13.8.3 Delete all programs ... 77
13.8.4 Exporting and importing profiles ... 77
13.8.5 Delete all own profiles ... 77
13.8.6 Export and import images ... 78
13.8.7 Delete all own images ... 78
13.8.8 Exporting and importing unit default settings ... 78
13.8.9 Delete all user data ... 78
13.8.10 Export developer logs ... 78
13.8.11 Exporting error statistics logs ... 78
13.9 Network settings ... 79
13.10 User management ... 79
13.10.1 Creating a MyDisplay menu ... 79
13.10.2 Editing and deleting MyDisplays ... 79
13.11 Service ... 80
13.11.1 Installed software version ... 80
13.11.2 Software update info ... 80
13.12 ConnectedCooking ... 80
14 Kitchen management ... 81
14.1 Managing profiles and permissions ... 81
14.1.1 Create new profile ... 81
14.1.2 Activate profile ... 82
14.1.3 Transferring a profile to other devices ... 83
14.1.4 Delete profile ... 83
14.2 Hygiene management ... 83
14.2.1 Recorded HACCP data ... 83
14.2.2 Exporting HACCP data ... 84
14.2.3 Transmitting HACCP data to ConnectedCooking automatically ... 84
14.3 Connecting units to a network ... 84
14.3.1 Establish WLAN connection ... 84
14.3.2 Connecting the network cable ... 85
14.3.3 Establish network connection ... 85
14.4 ConnectedCooking ... 86
14.4.1 Connect the unit with ConnectedCooking ... 86
14.4.2 Disconnecting from ConnectedCooking ... 87
14.4.3 Logging a cooking system off ConnectedCooking ... 87
14.5 Run software update ... 87

15 Automatic cleaning - iCareSystem ... 89
15.1 General safety information ... 89
15.2 Cleaning modes ... 90
15.3 Cleaning programs ... 90
15.4 Cleaning and care status ... 90
15.5 Starting automatic cleaning ... 91
15.6 Canceling automatic cleaning ... 92
15.7 Forced cleaning ... 92
15.8 Cleaning schedule ... 92

16 Care ... 94
16.1 General safety information ... 94
16.2 Care intervals ... 94
16.3 Care products ... 94
16.4 Cleaning the cooking cabinet door ... 95
16.5 Descaling the steam nozzle ... 96
16.6 Cleaning the air filter ... 96
16.7 Cleaning the hand shower ... 96
16.8 Cleaning the control panel ... 97
16.9 Cleaning accessories ... 97
16.10 Cleaning the drain ventilation pipe ... 97

17 Inspiration and help ... 98
17.1 Unit help function ... 98
17.2 Telephone help ... 98
17.3 Service-related help ... 98
17.3.1 Transmitting service data to ConnectedCooking automatically ... 98
17.3.2 Querying service data ... 98
17.4 Problem resolution ... 98
17.4.1 Error messages heating steam generator ... 99
17.4.2 Error messages for gas units ... 99
17.4.3 Error messages heating hot air ... 100
17.4.4 Error messages humidity ... 100
17.4.5 Error messages CleanJet ... 101
17.4.6 Error messages Care ... 101
17.4.7 Notification centre ... 101

18 Maintenance ... 103
18.1 Replacing the cooking cabinet door seal ... 103

19 Transport ... 104
19.1 Transporting the unit ... 104

20 Decommissioning and disposal ... 106
20.1 Decommissioning ... 106
20.2 Disposal ... 106

21 Technical data ... 107
21.1 Units with electrical connections ... 107

21.2 Units with gas connections 107
21.3 Types and model names 107
21.4 Conformity 107
21.4.1 Units with electrical connections 107
21.4.2 Units with gas connections 108
22 Regulatory Information 109
Directory of keywords 110

1 Introduction

Dear customer,

Congratulations on purchasing your new iCombi Pro. Read the operating instructions carefully prior to using your unit for the first time. The operating instructions are there to ensure that you use the unit safely. Keep these operating instructions in a place that is accessible at all times to anyone who will be using the unit.

The iCombi Pro is the most intelligent combi-steamer. It cooks a multitude of different dishes for 20 or several thousands of guests. Whether these are fish, meat, poultry, side dishes or baked goods, or whether they are fried, steamed, grilled or baked. Thanks to its cooking intelligence and its intelligent climate management, this is all done automatically, to the point, even with a maximum load.

We hope you enjoy using your iCombi Pro.

All the best from

RATIONAL AG

1.1 Unit help function

These instructions for use are loaded to your unit, along with numerous example applications from all over the world. More information on this function is available here: Unit help function [▶ 98]

1.2 Product guarantee

Register your unit atwww.rational-online.com/warranty to enjoy the benefits of our 2-year warranty. This page also includes the general warranty terms and information on warranty services.

RATIONAL assumes no liability for damage occurring in connection with unauthorized technical modifications.

1.3 Target audience

This document is written for people working in professional kitchens and food-service operations.

The unit must not be used, cleaned, or maintained by:

- Persons with restricted physical, sensory, or mental faculties
- Persons with limited knowledge and experience
- Children

Children in the vicinity of the unit must be supervised at all times. Do not allow children to play with the unit.

1.4 Intended use

The iCombi Pro has been developed for the preparation of hot food.

This unit is only intended for commercial use, such as in restaurant kitchens, hospital food service operations, bakeries, or delis. Do not use this unit outdoors. This unit must not be used for continuous mass industrial food production.

Any other use runs counter to its intended purpose, and could be dangerous. RATIONAL AG assumes no liability for consequences of improper use.

1.5 Using these instructions for use

1.5.1 Explanation of symbols

This document uses the following symbols to provide information and instructions for action:

✔ This symbol indicates prerequisites that must be met before you take a specific action.

1. This symbol indicates an action you will need to take.

> This symbol indicates an intermediate result you can use to evaluate the results of a single action.

>> This symbol indicates an end result you can use to evaluate the results of a series of instructions.

- This symbol is used for bullet points.

a. This symbol is used in lists.

1.5.2 Explanation of pictograms

The following pictograms are used in this document:

Caution! Read the instructions for use before using the unit.

General warning symbol

Useful information to help you use your unit.

1.5.3 Explanation of warnings

The following warnings are used to advise you of potentially dangerous situations and how to avoid them.

⚠ DANGER

The word DANGER indicates a situation that will result in severe injuries or death.

⚠ WARNING

The word WARNING indicates a situation that could result in severe injuries or death.

⚠ CAUTION

The word CAUTION indicates a situation that could result in injuries.

NOTE

The word NOTE indicates a situation that could result in damage to the unit.

1.5.4 Illustrations

The illustrations in these instructions for use may deviate from the actual unit.

1.5.5 Technical changes

We reserve the right to make technical changes in the interest of progress.

2 The iCombi Pro

Type 20-full size

Type 20-half size

3 General safety information

This unit is constructed securely, and does not pose a danger when used normally and in accordance with specifications. These instructions for use describe proper procedures for using this unit.

- This unit should only be installed by your RATIONAL Service Partner.
- All maintenance on this unit should be performed by your RATIONAL Service Partner.
- Do not modify the unit or the way your RATIONAL Service Partner has installed it.
- Do not remove the drain sieve.
- Do not use the unit if it is damaged. Damaged units are unsafe and could cause burns or other injuries.
- Do not use the unit if the glass on the cooking cabinet door is damaged. Contact your RATIONAL Service Partner and have the cooking cabinet door glass replaced.
- Never place objects atop the unit.
- Never store flammable or combustible materials near the unit.
- Only use the unit at ambient temperatures between +50 °F and +104 °F.
- Avoid placing sources of heat near the unit, such as deep fryers or grills.
- While using the unit, keep the floor around it clean and dry.

Safety instructions before use

- Make sure that the temperature of the unit is at least +41°F.
- Make sure that the air baffle in front of the fan is secure at the top and the bottom.
- When using the hinging rack or mobile oven rack, make sure to lock them in place.
- Make sure that the cooking cabinet is free of cleaner tab residue.
- If the unit has been inactive for a longer period of time, rinse out the hand shower with at least 2 1/2 gallons of water before using the unit again.

Safety instructions during use

- To avoid scalding and burn injuries:
  - Exercise caution when opening the cooking cabinet door - Hot steam may escape.
  - Always wear personal protective equipment when removing anything from the hot cooking cabinet.
  - When the unit is in use, only touch the control panel and the cooking cabinet door grip. The external surfaces can heat up to temperatures exceeding 140°F.
  - Only slide containers of food into racks at levels you can see into. Otherwise, hot food can spill out when being unloaded from the unit.
- To avoid the risk of fire or explosion:

  - Do not cook flammable liquids in the unit, e.g., alcoholic beverages such as wine. Flammable liquids can catch fire when evaporating. Before cooking food in flammable liquids, boil the liquid down for a long time to reduce the alcohol content.
  - When roasting or grilling, place a drip pan underneath the food to catch grease.
- To avoid injury when working with transport carts, mobile oven racks, or mobile plate racks:
  - Exercise caution when pushing transport carts, mobile oven racks, or mobile plate racks across uneven surfaces or thresholds, to prevent them from tipping.
  - Activate locking brakes on transport carts, mobile oven racks, or mobile plate racks to keep them from rolling away on uneven floors.
  - Before sliding a mobile rack or mobile plate rack into or out of the cooking system, secure the transport cart to your cooking system.
  - When moving the mobile oven rack, secure the container lock on the mobile oven rack and cover containers of hot food. Otherwise, hot food could splash out.
- To prevent equipment damage due to improper use of accessories:
  - Only use original RATIONAL accessories.
  - Only smoke food using the VarioSmoker.
- If there is food in the cooking cabinet that has already been brought up to serving temperature, do not load cold food into the cooking cabinet.

Safety instructions after use

- Clean the unit after each use.
- In order to prevent the cooking cabinet from corroding, leave the cooking cabinet door open a crack whenever the unit will not be in use for a longer period, including overnight.
- If the unit will not be in use for a longer period, cut off the building water, electric and gas lines to the unit.
- Empty the steam generator before transporting the unit, or when the unit will not be in use for a longer period.

3.1 Safety information for units with gas line connections

- To prevent fire risk:
  - If your cooking system is connected to a chimney, contact your gas technician regularly to have the cooking system's exhaust line cleaned. Always observe country-specific regulations in this regard.
  - Never place objects atop the exhaust pipes.
  - Keep the appliance area free and clear from combustibles
  - Gardez la zone d'exploitation de l'appareil libre et dégagée de tout combustible.
- To prevent fatal accidents:

  - If using your cooking system with a recirculating hood, always switch on the recirculating hood while the cooking system is in use. Otherwise, flammable gases could build up.
- How to respond if you smell gas:
  - Do not switch any lights or equipment on or off. Do not unplug anything. Do not use any landlines or mobile phones. They could create sparks and increase the risk of explosion.
  - Open the doors and windows to ventilate the room with fresh air. Do not switch on recirculating hoods or ventilators in order to ventilate the room. They could create sparks and increase the risk of explosion.
  - Close the shut-off mechanism of the gas line.
  - Leave the building and contact the fire department or your gas company.

3.2 Personal protective equipment

- Only use the unit when wearing clothing that will protect you against work-related accidents, especially due to heat, splashing hot liquids, or corrosive substances.
- Wear gloves that will provide reliable protection when handling hot or sharp-edged objects.
- When cleaning the unit, wear tight-fitting safety glasses and chemical protective gloves that will allow you to handle cleaning products safely.

4 Working with the unit

4.1 Initial start-up

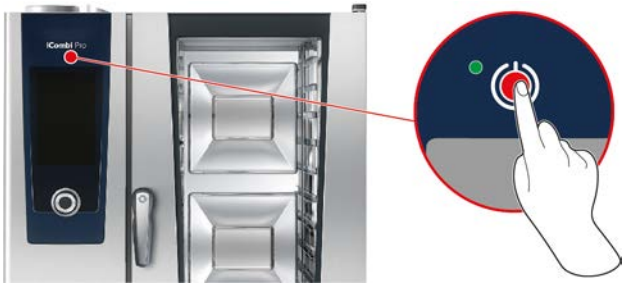
When you start your unit for the first time, it will have already been properly installed by a RATIONAL Service Partner, The self-test will have been completed, so the unit will be ready for use. Information related to installation is available in the installation manual included in delivery.

Before working with the unit for the first time

1. Clean the unit and all accessories before initial use.

More information is available here: Care [▸ 94]

4.2 Switching the unit on and off



Switching the cooking system on

1. To switch the cooking system on, press and hold this button until the LED lights up green: ⏻
> The cooking system will power on. The Home screen [▸ 16] will be displayed.

Operation without water supply

When operating the cooking system without connecting it to a water supply, you will be prompted after a few moments to pour 3 liters of water into the cooking cabinet. This symbol will appear in the footer: 💧

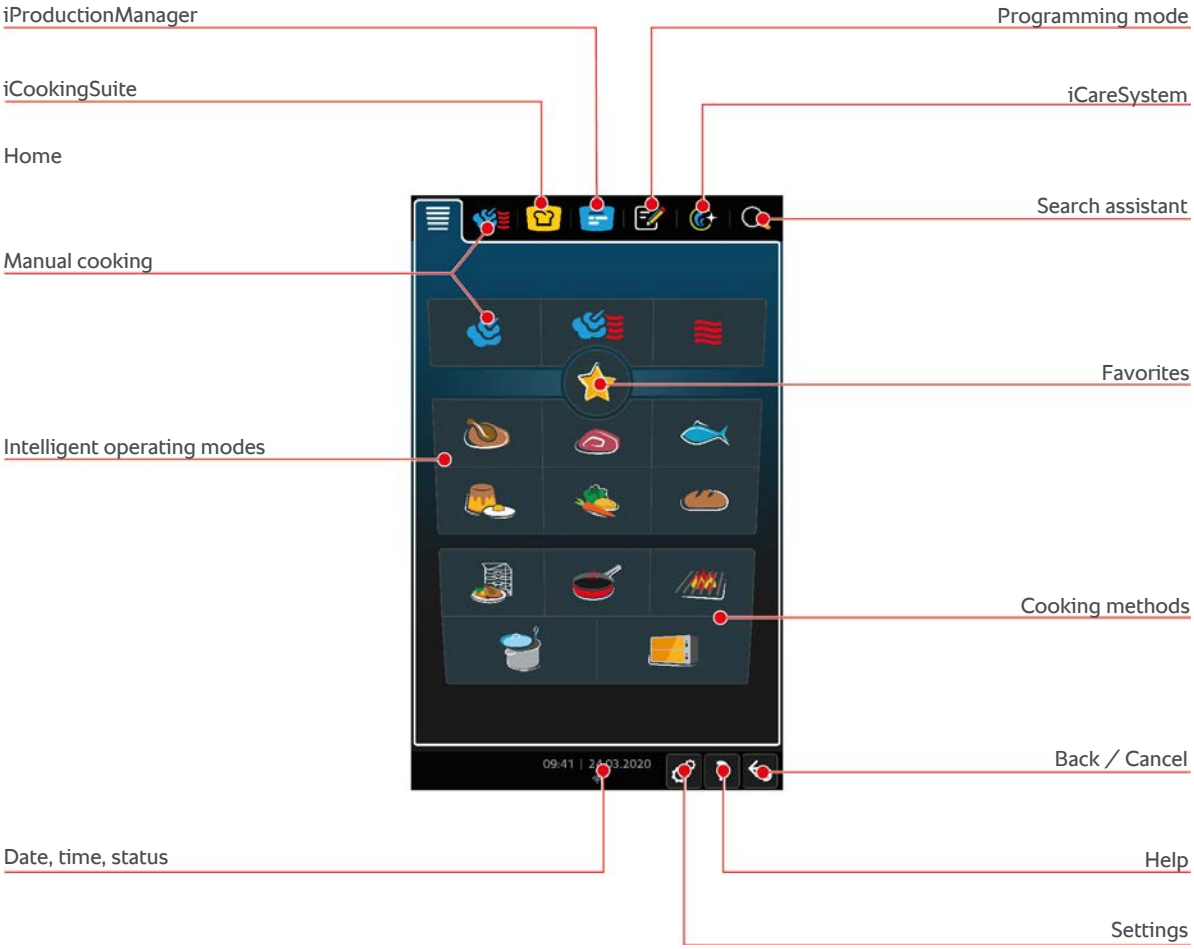
1. Pour 3 liters of water into the bottom of the cooking cabinet.
2. To confirm, press this button: ✓

Switching the cooking system off

1. To switch the cooking system off, press and hold this button until the LED lights up orange: ⏻
> A prompt will appear, asking if you really want to switch the cooking system off.
2. Press this button: **Yes**

>> The cooking system will power off.

4.3 Home screen



- iProductionManager [▶ 52]
- Intelligent cooking - iCookingSuite [▶ 26]
- Home

  Pressing this button will take you to the home screen.
- Manual cooking modes [▶ 43]
- Favorites [▶ 17]
- Intelligent cooking modes [▶ 26]

  Pressing one of these buttons will display all of the intelligent cooking paths assigned to that intelligent cooking mode.
- Cooking method

  Pressing this button will display all of the intelligent cooking paths assigned to that cooking method.
- Programming mode [▶ 62]
- Search assistant
- Automatic cleaning - iCareSystem [▶ 89]
- Date, time, status [▶ 17]
- Settings [▶ 69]
- Unit help function [▶ 98]
- Back / Cancel

  Pressing this button will take you back to the previous screen. Press and hold this button in order to cancel the cooking process.

4.3.1 Favorites

You can save any intelligent cooking paths and programs you use especially often as favorites, and then call them up via the home screen. For example, you can save the dishes on your seasonal menu as favorites so that you can access them as quickly as possible.

1. You can set cooking paths and programs as favorites while in iCookingSuite or programming mode.
2. Press this button: ☰
3. Press this button: ⭐

>> All cooking paths and programs marked as favorites will be displayed.

4.3.2 Date, time, status

The footer bar always shows the current date and time, as well as the status of the following ports and connections:

USB stick connected

This symbol indicates that there is a USB stick plugged into the unit.

Network connection

This symbol indicates that your unit is connected to a LAN network. If a network error occurs, this symbol will be shown:

WLAN connection

This symbol indicates that your unit is connected to a WLAN network. The connection quality is very good.

If connection quality decreases, these symbols will be shown:

If a connection error occurs, this symbol will be shown:

Error report

This symbol indicates that an error message is being shown on the display.

ConnectedCooking connection

This symbol indicates that your unit is connected to ConnectedCooking. If your unit is not connected to ConnectedCooking, this symbol will be shown:

Water connection

This symbol indicates that your cooking system is not connected to a water supply. When you switch the cooking system on, you will be prompted to pour 3 liters of water into the cooking cabinet.

4.4 Interacting with the unit

NOTE

Improper display operation

Using a sharp object to operate the display could damage the display.

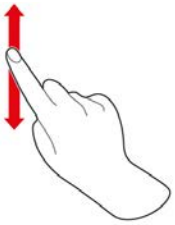
1. Only operate the unit using your hands.

4.4.1 Gestures

You can operate the display using a few simple gestures.

Pressing

Swiping



Scrolling

Drag-and-drop

4.4.2 Central selection knob

Instead of Gestures [▸ 18], you can adjust settings by turning the central selection knob. Press the central selection knob to confirm actions.

4.5 Maximum load capacities

NOTE

Damage to the unit due to overloading

Exceeding the maximum load capacity may damage the unit.

1. Never load the unit past the maximum capacity specified here.

Model	Max. load capacity [kg]	Max. load per tray
20-half size	198 lb	33 lb
20-full size	396 lb	66 lb

4.6 Opening and shutting the cooking cabinet door

Open cooking cabinet door

1. Turn the cooking cabinet door handle to the right.
2. If your unit is equipped with a security lock, first press the foot pedal, then turn the cooking cabinet door handle to the right, into the horizontal position.
3. Open the cooking cabinet door slowly. **⚠CAUTION! Scalding hazard! When the unit is in operation, hot steam may billow out of the cooking cabinet.**

>> The fan wheel will be stopped.

Close cooking cabinet door

1. Close the cooking cabinet door, and then turn the handle to the left, into the vertical position.

4.7 Load unit

1. Open the cooking cabinet door.

> The fan brake is activated, stopping the fan.

2. Slide the food into the unit.
3. If grilling or roasting food, slide a container underneath the food in order to catch dripping grease.
4. Close the cooking cabinet door. Make sure to close the cooking cabinet door all the way, and make sure that the handle is in the vertical position.

Rack levels above 1.60m

If your unit is installed such that the top rack level is more than 1.60m off the floor, the warning sign included in delivery must be affixed here.

4.8 Inserting core temperature probes

This section describes how to work with the core temperature probe, as well as how to work with the two optional, externally attachable core temperature probes. There are a total of three core temperature probes available to you, including the one in the cooking cabinet. Core temperature probes are particularly helpful when using iProductionManager to prepare food.

⚠ CAUTION

Hot core temperature probe

Touching the hot core temperature probe without protective gloves could result in burns.

1. Always wear gloves when working with hot core temperature probes.
2. If necessary, use the hand shower to cool the core temperature probe down.

⚠ CAUTION

Sharp core temperature probe

If you are not careful with the core temperature probe, you could injure yourself on the sharp tip.

1. Always wear gloves when working with hot core temperature probes.
2. After using the core temperature probe, return it to its holder.

NOTE

Core temperature probe hanging out of the cooking cabinet

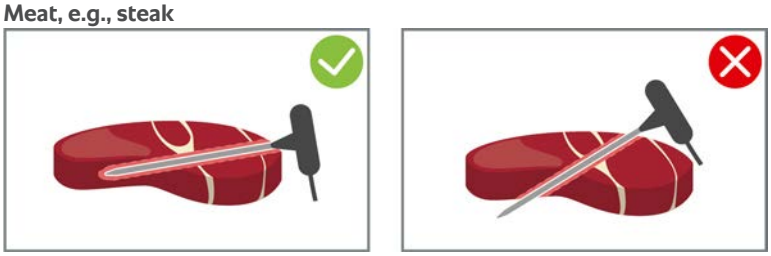
Failing to return the core temperature probe to its holder after use could result in damage to the core temperature probe.

1. After using the core temperature probe, return it to its holder.

TIP

- If you often prepare very thin or liquid food, we recommend using the optional positioning aid. Insert the core temperature probe into the positioning aid first, and then into the food.
- If the core temperature probe is hotter than the set core temperature, use the hand shower to cool the core temperature probe.

Meat, e.g., steak

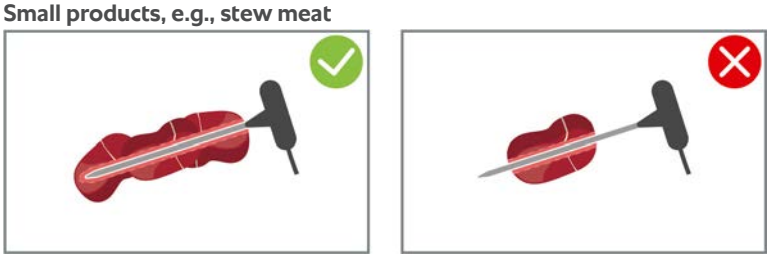


1. Insert the core temperature probe into the food at an angle, all the way to the handle, so that the core temperature probe is as far down into the food as possible.

Large pieces of meat, e.g., roasts

1. Insert the core temperature probe into the thickest part of the meat, all the way to the handle.

Small products, e.g., stew meat

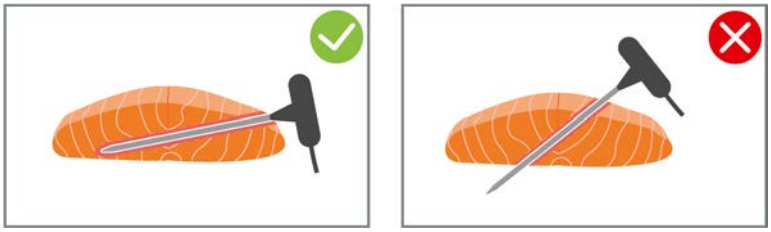


1. Thread the core temperature probe through pieces of the food until the temperature probe is fully covered from tip to handle.

Products of different sizes

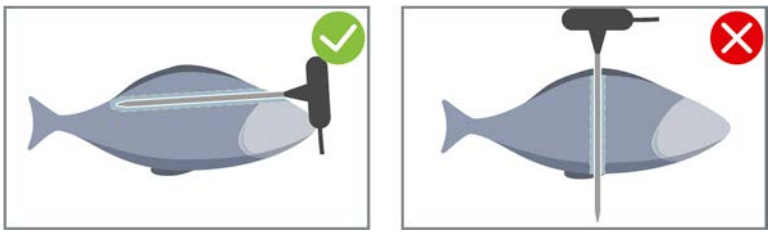
1. Start by inserting the core temperature probe into the smallest piece.
2. Once that piece has reached the desired core temperature, remove the small pieces from the core temperature probe, and take them out of the cooking cabinet.
3. After that, insert the probe into a larger piece and use the **Reinsert** option to continue the cooking path.

Fish fillets



1. Insert the core temperature probe into the food at an angle, all the way to the handle, so that the core temperature probe is as far down into the food as possible.

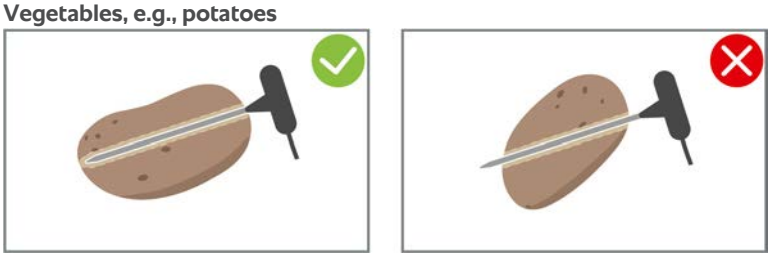
Whole fish



1. Insert the core temperature probe into the thickest part of the meat, all the way to the handle.

Make sure that the tip of the core temperature probe is not poking through the abdominal cavity of the fish.

Vegetables, e.g., potatoes



1. Insert the core temperature probe into the thickest part of the meat, all the way to the handle.

Soups, sauces, desserts

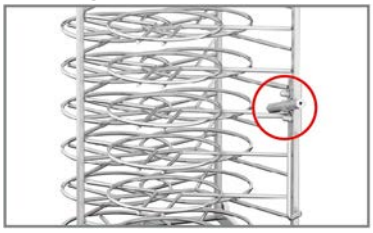
1. Place the core temperature probe into the Gastronorm container (hotel pan), so that the core temperature probe is completely immersed in the liquid.
2. When stirring the liquid, make sure to keep the core temperature probe in the container.

Baked goods

1. When preparing baked goods that rise a great deal during baking, insert the core temperature probe vertically into the center of the product.

Use the optionally available positioning aid.

Finishing with the mobile plate rack



1. Insert the core temperature probe into the white ceramic tube on the mobile plate rack.

Core temperature probe not detected

✔ The display will show this symbol:

1. Place the core temperature probe as described in these instructions for use.
2. Confirm the correction.

>> The cooking path will be implemented correctly. If you do not confirm the correction, the cooking path will be canceled and you will need to restart it. A few cooking paths, such as **low-temperature cooking**, will continue running despite the error.

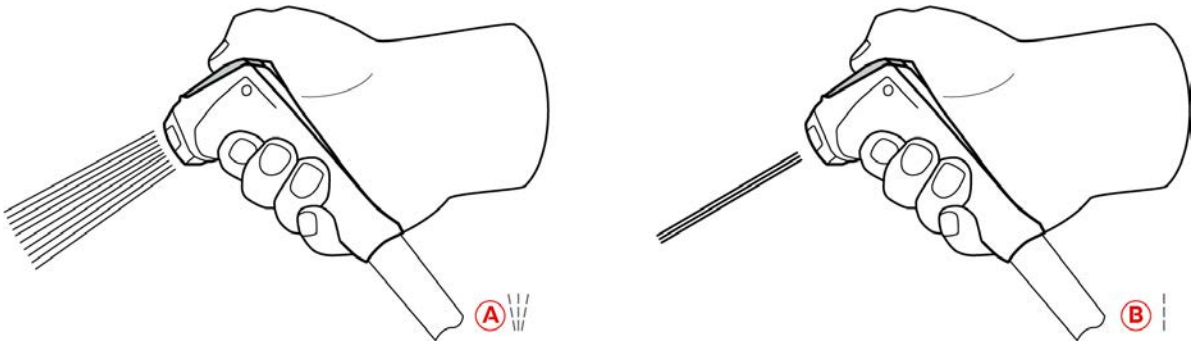
Removing the core temperature probe

1. Once the food has reached your desired degree of doneness, remove the core temperature probe from the food, and then remove the food from the cooking cabinet.
2. Return the core temperature probe to its holder.

4.9 Using the hand shower

Please note that you have the option of ordering a cooking system without a hand shower.

The hand shower has two spray modes: spray (A) and jet (B).



⚠ CAUTION

The hand shower water and the hand shower itself may reach temperatures exceeding 60°C.

Grasping heated parts or coming into contact with hot water may cause scalding injuries.

1. Always wear gloves when working with the hand shower.

⚠ CAUTION

Water line bacterial growth

Not using the hand shower every day can result in bacteria building up inside the water line.

1. Flush the hand shower with water for 10 seconds every morning and evening.

NOTE

Improper hand shower operation

Yanking the hand shower hose or extending it past the maximum available hose length can damage the hand shower's automatic return mechanism, after which the hand shower will no longer retract into the housing automatically.

1. Do not pull the hand shower out further than the hose length allows.

NOTE

The hand shower is not suitable for cooling the cooking cabinet.

Cooling the cooking cabinet with the hand shower could damage the cooking cabinet, the air baffle, or the glass on the cooking cabinet door.

1. Only cool the cooking cabinet using the cool-down function.

1. Pull the hand shower at least 20 cm out of the park position.
2. Hold the hand shower hose firmly.
3. Turn the front part of the hand shower to select the desired spray mode.
   - Set the hand shower to | to select **jet** mode.
   - Set the hand shower to ||| to select the **spray** mode.

If you do not turn the front part of the hand shower to one of the two spray modes, water could drip out of the spray head.

1. Press the lever on the hand shower. The harder you press the lever, the stronger the spray will be.
2. After use, let the hand shower slowly retract into the housing. **⚠CAUTION! Make sure that the hose of the hand shower is clean before letting it retract into the housing.**

4.10 Integrated fat drain

If your unit is equipped with an optional integrated fat drain, the dripping fast is collected in the cooking cabinet and fed into the grease drip container.

1	Ball valve handle	2	Drain pipe
3	Filler neck with bayonet lock	4	Grease drip container

1. Open the cooking cabinet door.
2. Remove the lock of the drain pipe.
3. Place the grease drip pan in the cooking cabinet so that the opening of the grease drip pan is in the drain pipe.
4. Place a grease drip container (e.g. a canister) on the outside of the device under the drain.
5. Insert the filler neck of the integrated fat drain in the grease drip container.
6. Connect the bayonet lock of the filler neck onto the drain.
7. Lock the bayonet lock.
8. Turn the handle of the ball valve into the horizontal position.

>> The ball valve is open. Dripping fat can now be collected in the grease drip container.

Replacing the grease drip container

⚠ CAUTION

The outside of the device, the drain and the grease drip container can get very hot

You may get burned if you touch hot functional parts.

1. Wear personal protective equipment when replacing the grease drip container.

1. When the grease drip container is full, turn the handle of the ball valve into the vertical position.

> The ball valve is closed.

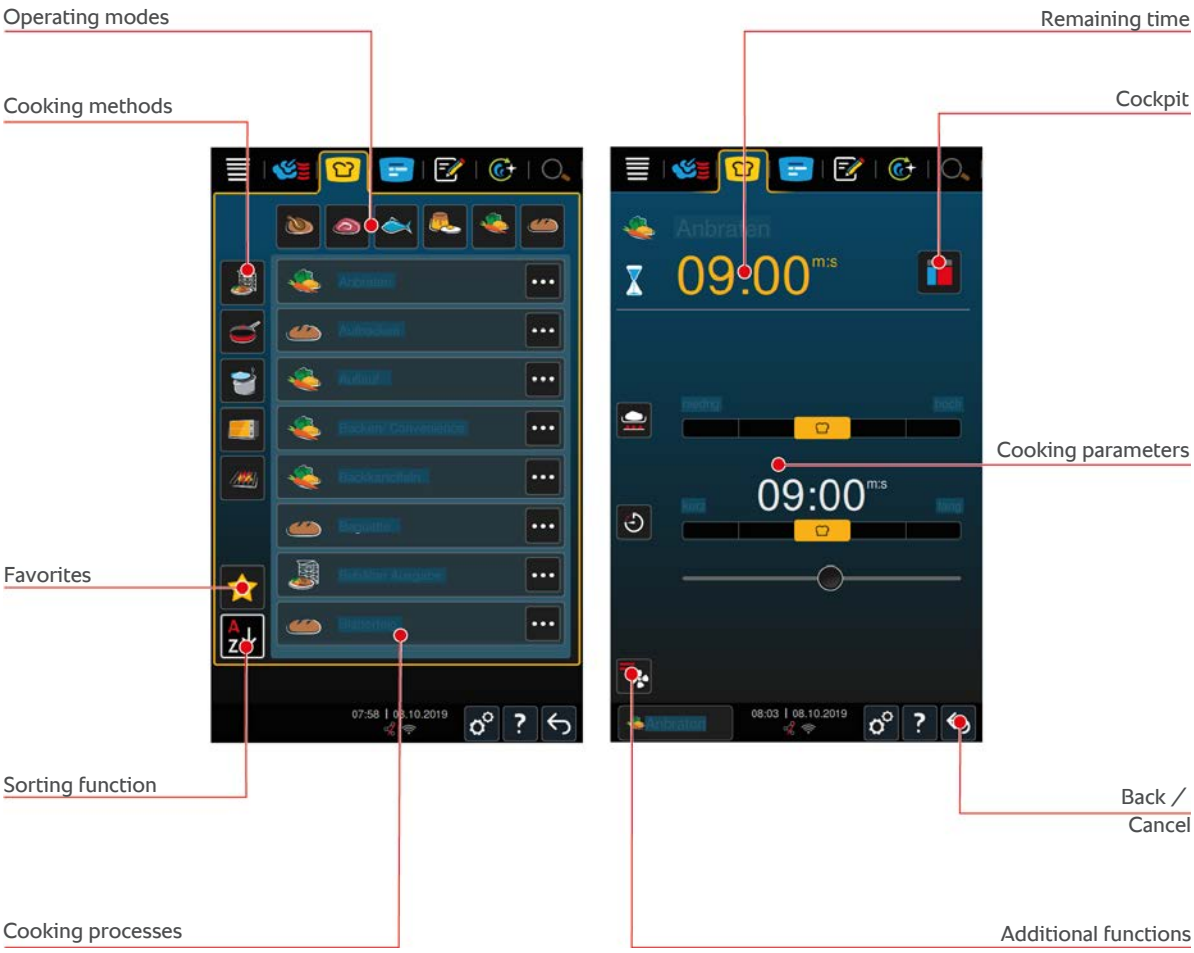
2. Release the bayonet lock.
3. Replace the grease drip container.

4. Dispose of the grease correctly. **NOTE! Grease and other liquid substances collected in the grease drip container must be disposed of in accordance with the legal regulations. Never dispose of grease in the drain. Never use grease collected in the grease drip container for cooking food or as a food itself.**

5 Intelligent cooking - iCookingSuite

The iCookingSuite is the cooking intelligence in the iCombi Pro. You select which food is to be cooked with which cooking method. With this selection, a wide range of cooking processes will be offered so you can achieve the ideal cooking result. If required, you can adjust the cooking result using cooking parameters to your requirements, such as by intensifying the browning or changing the cooking level from rare to well done.

While the cooking process is running, all the important cooking parameters such as the cooking cabinet temperature, climate, air speed and cooking time will be regularly adjusted, so that your desired result is achieved. If required, you can intervene in the cooking process even during cooking and change the cooking result. For you this means it is easy to use, no checking, no monitoring. This means you gain time, save raw materials and energy and always have outstanding standardised food quality.



5.1 Modes and cooking methods

The following operating modes are available to you:

- Poultry
- Meat
- Fish
- Egg dishes and desserts
- Vegetables and side dishes
- Finishing

The following cooking methods are available to you:

- Boil
- Pan-fry

- Bake
- Grill

Each cooking mode is assigned a specific set of intelligent cooking paths. These cooking paths reflect cultural cooking customs, which you can adjust by setting primary national cuisine [▶ 74] and secondary national cuisine [▶ 74].

5.2 Intelligent cooking paths

5.2.1 Poultry

Cantonese duck

Select this cooking path if you want to cook duck Cantonese style.

Duck

Select this cooking path if you want to cook whole ducks or duck legs.

Steam

Select this cooking path if you want to steam poultry.

Deep-fry

Select this cooking path if you would like to fry pieces of poultry.

Goose

Select this cooking path if you want to cook whole geese, goose breast or goose leg.

Grilling

Select this cooking path if you want to cook pieces of poultry, such as chicken breast, turkey steak or chicken wings.

Chicken

Select this cooking path if you want to cook whole chicken, fowl, poussin or larger pieces of poultry.

- To cook smaller pieces of poultry, select the cooking path Pan-fry.
- For short restocking times for grilled chicken, select the cooking path Crisp.

Boil

Select this cooking path if you want to boil poultry dishes, such as boiling fowl or terrines.

Pan frying

Select this cooking path for cooking smaller pieces of poultry, such as legs or chicken wings, or duck breast.

Low-temperature roasting

Select this cooking path if you want to roast poultry at a low temperature. Also select this cooking path, if you want to cook poultry with a crispy skin overnight, or if you are not staying in the kitchen.

To guarantee optimal quality and juiciness even with longer phases, where the food is in the cooking cabinet with the **Hold** option, the cooking cabinet temperature is reduced when the desired core temperature is reached. Even with this reduced cooking cabinet temperature, the food produced is still guaranteed to be completely hygienic.

Breaded

Select this cooking process if you would like to prepare breaded poultry pieces.

Peking duck

Select this cooking path if you want to cook traditional Peking duck.

Turkey

Select this cooking path to cook whole turkeys or parts of turkey. Select this cooking path if you want to cook stuffed turkey.

Braise

Select this cooking path if you want to braise poultry.

Tandoori

Select this cooking path if you would like to prepare poultry that has been marinated in tandoori paste and is to be cooked in the ideal climate.

Sukiyaki

Select this cooking path if you would like to prepare poultry that has been marinated in Tsukeyaki sauce and is to be cooked in the ideal climate.

5.2.2 Meat

Bacon

Select this cooking path if you would like to prepare bacon.

Roast with crackling

Select this cooking process if you want to cook large pieces of meat with crackling.

Braised pork

Select this cooking path if you would like braise pork Chinese style in soy sauce.

Boil/simmer

Select this cooking path if you want to prepare boiled or cooked sausages in artificial or natural casing.

Char siu

Select this cooking path if you want to cook Chinese Char siu.

Cochinita pibil

Select this cooking path if you want to cook Mexican cochinita pibil or other dishes that braise in their own juices. The cooking cabinet climate is optimized for these braised dishes.

Crispy pork belly

Select this cooking path if you want to cook Chinese crispy pork belly.

Meat in pastry

Select this cooking path if you want to cook meat in pastry or in a salt crust.

Deep-fry

Select this cooking process if you want to fry meat pieces.

Roast

Select this cooking process if you want to fry large pieces of meat.

Grilling

Select this cooking path if you want to cook pieces of meat with a grill pattern.

Semi-preserves

Select this cooking path if you want to process vegetables, fish or meat like foie gras in jars or cans. To make semi-preserves safely, you need a reference container with a lid.

1. Punch a hole in the lid of the reference container. Do not use the core probe for this.

2. Fill the desired containers with the food and seal the containers with their lids.
3. Start the cooking paths and load the unit.
4. Insert the core probe through the hole in the lid of the reference container.

The **Semi-preserves** cooking path regulates to an F-value of 0.3. The semi-preserves produced in this way have a shelf life of up to 6 months with a storage temperature below 10 °C.

Kebab

Select this cooking path if you would like to prepare kebabs.

Boil

Select this cooking path if you want to boil pieces of meat that are usually cooked in liquid, such as boiled beef or terrines.

Pan frying

Select this cooking path if you want to cook meat, which would typically be fried in the pan, or thinly sliced meat.

Leberkäse / Bologna

Select this cooking path if you would like to prepare Leberkäse / Bologna.

Lomo saltado

Select this cooking path if you want to prepare Peruvian Lomo Saltado or stew sliced beef.

Low-temperature roasting

Select this cooking path if you want to fry pieces of meat with crackling or skin at low temperatures. Also select this cooking path, if you want to cook food overnight, or if you are not in the kitchen.

Nikomi

Select this cooking process if you want to cook Japanese nikomi with instant noodles.

Breaded

Select this cooking path if you would like to prepare breaded meat pieces.

Roast beef

Select this cooking path if you would like to prepare roast beef.

Sauté

Select this cooking path if you would like to sauté meat.

Braise

Select this cooking path when preparing braised dishes or braising diced meat, such as casserole. If you want to heat braised dishes to service temperature, select a suitable cooking path from the operating mode Finishing.

Sukiyaki

Select this cooking path if you would like to cook meat that has been marinated in Tsukeyaki (sukiyaki) sauce and is to be cooked in the ideal climate.

5.2.3 Seafood

Pan-fry

Select this cooking path if you would like to cook fish fillets or whole fish with or without skin, marinated or on a bed of vegetables.

Steam

Select this cooking process if you want to steam fish, fish fillets, seafood or terrines.

Steaming Chinese-style

Select this cooking path if you would like to steam fish Chinese style.

Fish in pastry

Select this cooking path if you would like to prepare salt-crusted fish.

Deep-fry

Select this cooking path if you would like to deep-fry fish.

Grilling

Select this cooking path if you would like to grill fish fillets or whole fish with or without skin.

Moqueca

Select this cooking path if you want to prepare Brazilian moqueca or other fish stews.

Nizakana

Select this cooking path if you want to poach fish, such as mackerel or herring, Japanese style in dashi stock.

Octopus

Select this cooking path if you want to cook octopus, squid or cuttlefish.

Breaded

Select this cooking path if you would like to prepare breaded fish fillets or breaded fish.

Sauté

Select this cooking path if you would like to sauté fish.

Braise

Select this cooking path if you would like to braise fish.

Chinese-style braising

Select this cooking path if you would like braise fish Chinese style.

Sukiyaki

Select this cooking path if you would like to prepare fish that has been marinated in Tsukeyaki (sukiyaki) sauce and is to be cooked in the ideal climate.

5.2.4 Egg dishes and desserts

Baked dessert

Select this cooking path if you want to cook fresh, sweet puddings, such as semolina or rice pudding, strudel, baked apples or kaiserschmarrn. Select this cooking path if you would like to prepare convenience products.

Steamed dessert

Select this cooking path if you want to cook steamed desserts, such as steamed dumplings or yeast dumplings.

Frying eggs

Select this cooking path if you want to cook fried eggs, scrambled eggs or omelet.

Boiled eggs

Select this cooking path of you would like to prepare eggs soft, medium, or hard-boiled or poached eggs.

Poached eggs

Select this cooking process if you want to poach eggs.

Egg flan

Select this cooking path if you want to cook custards, sweet or savory flans.

Stewed fruits

Select this cooking process if you want to boil fruit in liquid.

Onsen egg

Select this cooking path if you would like to prepare onsen eggs.

Scrambled eggs

Select this cooking process if you want to cook scrambled eggs.

Fried eggs

Select this cooking process if you want to cook fried eggs.

5.2.5 Vegetables and side dishes

Roast

Select this cooking process if you want to roast vegetables and side dishes.

Casserole

Select this cooking path if you want to prepare pasta or potato bakes, paella or baked stuffed vegetables.

Baked potatoes

Select this cooking path if you want to prepare baked potatoes from whole potatoes with the Potato Baker.

Bake/convenience

Select this cooking path if you want to prepare side dishes from convenience products, which are usually cooked in an oven.

Biryani

Select this cooking path if you want to cook rice dishes such as Indian biryani.

Congee

Select this cooking path if you want to cook congee or Chinese rice pudding.

Steam

Choose this cooking path if you would like to steam fresh or frozen side dishes or whole potatoes.

Dim sum

Select this cooking path if you want to cook Chinese dim sum.

Double-boiled soup

Select this cooking path if you want to cook Chinese double-boiled soup.

Stew

Select this cooking process if you want to stew vegetables and side dishes, such as ratatouille, red cabbage or onions.

Semi-preserves

Select this cooking path if you want to preserve fruit and vegetables. To preserve the food, you need a reference container with a lid.

1. Punch a hole in the lid of the reference container. Do not use the core probe for this.
2. Fill the desired containers with the food and seal the containers with their lids.

3. Start the cooking paths and load the unit.
4. Insert the core probe through the hole in the lid of the reference container.

The cooking path **preserve** regulates to an F-value of 0.1. No full-preserves are made.

Oven fry

Select this cooking process if you want to oven fry vegetables and side dishes.

Grilling

Select this cooking path if you want to prepare vegetables and side dishes with a grill pattern.

Indian dal

Select this cooking path if you would like to prepare Indian dal, dried beans or pulses.

Itamenmono

Select this cooking path if you would like to prepare Japanese itamenmono.

Potato gratin

Select this cooking path if you would like to prepare potato gratin or other potato bake dishes.

Dumplings

Select this cooking path if you want to cook dumplings.

Maccaroni casserole

Select this cooking path if you would like to prepare Norwegian maccaroni casseroles or baked pasta dishes like mac and cheese.

Nimono

Select this cooking path if you would like to prepare Japanese nimono.

Pasta in sauce

Select this cooking path if you would like to prepare short, dried pasta, such as penne or tortellini in the sauce without pre-cooking. The pasta is ready for service right away at the end of the cooking path.

French fries

Select this cooking path if you want to cook conventional, pre-fried potatoes.

Fried rice

Select this cooking path if you would like to prepare fried rice dishes.

Steamed rice

Select this cooking path if you want to steam rice or grains, such as pearl barley or couscous.

Sushi rice

Select this cooking process if you would like to prepare sushi rice.

Dehydrate

Select this cooking path if you want to dry vegetables, mushrooms or fruit. To achieve an ideal result, thinly slice the food.

Totopos

Select this cooking path if you want to cook Mexican totopos or tortilla chips.

5.2.6 Baked goods

Crisp up

Select this cooking path if you want to crisp up fresh or frozen baked goods or previously prepared items.

Baguette

Select this cooking path if you want to bake fresh or semi-baked baguette.

Puff pastry

Select this cooking path if you want to prepare puff pastry or pies.

Bread

Select this cooking path if you want to bake fresh or semi-baked bread.

Rolls

Select this cooking path if you want to bake fresh or semi-baked rolls.

New York Cheesecake

Select this cooking path if you want to bake New York cheesecake without browning. If you would like to bake a German cheesecake with different browning levels, select the cooking path New York Cheesecake.

Croissant

Choose this cooking path if you want to prepare croissants or baked goods that have to be steamed before baking.

Eclair

Select this cooking path if you would like to prepare sensitive baked goods from choux pastry.

Macau Egg tarts

Select this cooking path if you want to prepare Chinese egg tarts Macao-style.

Proof

Choose this cooking path if you would like to proof fresh or frozen yeast and sourdough.

Yeast-leavened cakes

Select this cooking path if you would like to bake cakes or baked goods from fresh yeast dough, such as yeast buns, yeast pastries or yeast dough topped with fruit.

New York Cheesecake

Select this cooking path if you want to bake New York cheesecake with different browning levels. If you want to bake a New York cheesecake, select the cooking path Cheesecake.

Biscuits

Select this cooking path if you want to prepare pastries made from shortcrust pastry, such as cookies, biscuits or pie crusts.

Cakes

Select this cooking path if you want to bake cakes and sponge bases.

Pretzel products

Select this cooking path if you would like to bake pretzel products.

Meringue

Select this cooking path if you want to prepare egg white-based pastries, such as meringue.

Muffin

Select this cooking path if you want to bake muffins in Muffin and timbale molds.

Pao de queijo

Select this cooking path if you want to bake fresh or frozen Brazilian pao de queijo.

Danish

Choose this cooking path if you want to prepare pastry that has to be steamed before baking, such as Danish pastries or bagels.

Pizza

Choose this cooking path if you want to cook pizza, focaccia, or flatbread.

Samosas

Choose this cooking path if you want to cook Indian dough dishes filled with curry.

Soft rolls

Select this cooking path if you want to cook pastry with a browned surface and soft crust, such as burger buns or raisin rolls.

5.2.7 Finishing

Container service

Select this cooking path if you want to heat up food that is already cooked and cooled in containers to serving temperature.

Heat through

Select this cooking path if you want to heat up previously cooked dishes to the desired core temperature and keep it at this temperature.

Hold

Choose this cooking path if you want to keep food warm during service.

Plates à la carte

Select this cooking path if you want to heat up food served on plates to serving temperature in à la carte service.

Plated banquet

Select this cooking path if you want to serve a large number of plates at the same time, e.g. conferences, weddings, or catering.

Crisp

Select this cooking path if you want to heat up pre-cooked dishes, such as pork knuckles or roast with crackling, to service temperature.

5.3 Cooking food intelligently

5.3.1 Accessing intelligent cooking paths

You can access intelligent cooking paths in three ways:

- About iCookingSuite
- About programming mode [▶ 62]
- About the search assistants

iCookingSuite

1. In the menu bar, press this button:

> With iCookingSuite, you can access intelligent cooking paths in three ways:

- by choosing an operating mode, e.g., **vegetables and side dishes**.
- by choosing a cooking method, e.g., **braising**.
- by choosing an operating mode as well as a cooking method.

After making your selection, any matching intelligent cooking paths will be shown on the display.

Programming mode

1. In the menu bar, press this button:
2. Press this button:

> All saved intelligent cooking paths will be displayed.

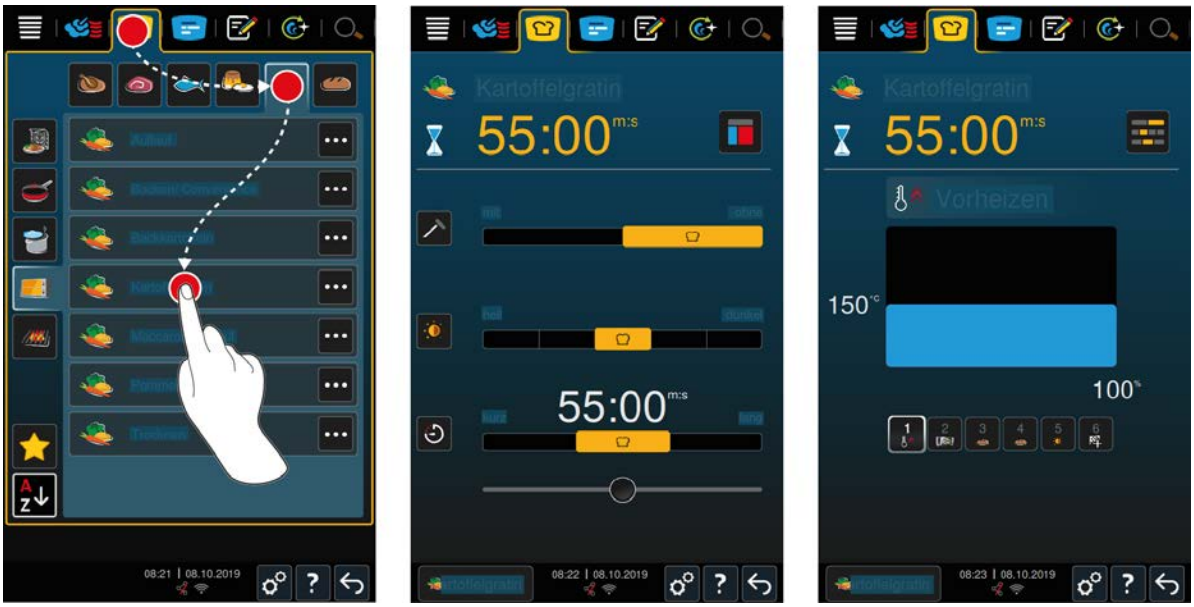
Search assistant

1. In the menu bar, press this button:
2. Enter the name of the intelligent cooking path you want to use.

> The matching intelligent cooking path will be displayed.

5.3.2 Starting an intelligent cooking path

This chapter explains how intelligent cooking paths work, using the **potato gratin** path as an example. Please note that each intelligent cooking path has its own cooking parameters, as well as its own individual sequence of cooking steps to achieve the results you want.



1. In the menu bar, press this button:
2. Press this button:
3. Press this button: **Potato gratin**

> The intelligent cooking path will start, and the cooking cabinet will be preheated to the set climate.

4. Use the cooking parameters to specify the results you want [▶ 37].

> After a few moments, the display will switch to Cockpit [▶ 41] view.

> Once the unit has established the correct climate, you will be prompted to load the food.

5. Load product now.
6. Close the cooking cabinet door.

> The cooking path will continue.

7. Follow the unit's instructions.

> Once the cooking time has elapsed or the food has reached the set core temperature, a signal tone will sound, prompting you to check whether the food has reached your desired level of doneness.

8. If the results are the way you want them, remove the food from the cooking cabinet.
9. If the food has not yet reached your desired degree of doneness, use one of the suggested options to continue the cooking path.

5.3.3 Pre-select start time

The pre-select start time feature allows you to set the cooking path start time, down to the exact minute. This feature can be helpful, for example, by letting you take advantage of variable electricity rates (such as cheaper nighttime rates) while utilizing your cooking system up to 24 hours a day.

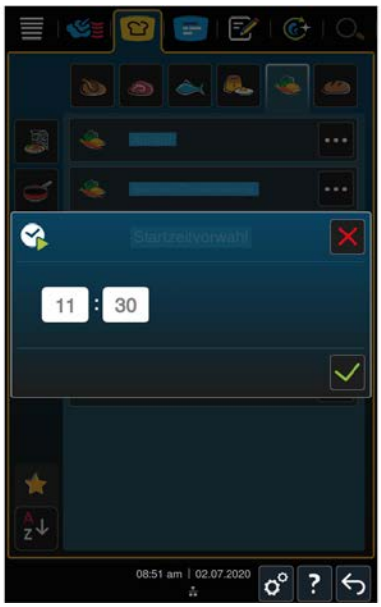
⚠ WARNING

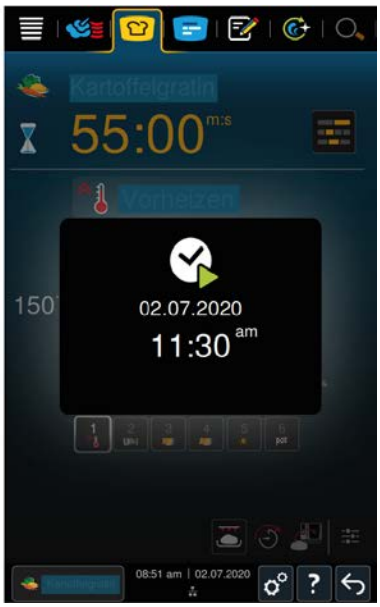
Leaving food in an unheating cooking cabinet for longer periods of time can result in bacteria building up on the food

This can lead to food poisoning or food-borne infections.

1. Do not leave food in the cooking cabinet for too long.

This chapter uses the **potato gratin** cooking path to show you how to adjust pre-selected start time settings.





1. In the menu bar, press this button:
2. Press this button:
3. Press this button next to the **potato gratin** cooking path: •••
4. Press this button:
5. Enter the start time.
6. To confirm, press this button:

> The cooking parameters for the cooking path will be displayed. You can adjust your target cooking results as desired. After a few moments, the cooking system will indicate that the pre-selected start time has been activated.

7. Load product now.
8. Close the cooking cabinet door.

>> The cooking path will start at the set time. To cancel a pre-selected start time setting, press and hold this button:

5.4 Fine-tuning your results

After you have selected an intelligent cooking path, the unit will show you specific cooking parameters and functions for that path. By default, cooking paths use standard settings tailored to your country; these settings are designed to give you ideal cooking results. You can adjust these parameters and select additional functions using simple gestures [▸ 18] or the central selection knob [▸ 18]. Changing these settings will change the process used in the cooking path. You can check on the unit's progress at any time via the Cockpit [▸ 41].

5.4.1 cooking parameter

Degree of searing

This cooking parameter lets you select whether to sear the food or not. Use the settings to specify more or less searing, depending on the results you want. Less searing means less cooking shrinkage. Choosing **without** will skip the **searing** step entirely. Choose **without** if you are using smaller, previously seared pieces of meat and want to finish cooking them gently.

If you want to brown the food at the end of the cooking path, choose a lower searing level.

Searing is done at a very high temperature, which reliably kills any bacteria on the outside of the product, so you can use a lower core temperature without worrying about hygiene issues.

browning

Use this cooking parameter to indicate how brown you want the outside of the food. Use the settings to increase or decrease browning intensity, depending on the results you want. Seasoning or marinating with herbs, spices, or pastes that brown easily will cause your food to brown more rapidly and more intensely, so we recommend using a lower browning level in those instances.

food thickness

Use this parameter to specify whether your food is **thin** (less than 2 cm thick) or **thick** (more than 2 cm thick).

product size

Use this parameter to specify the size of the individual products you are preparing.

- Select **small** for fillet strips or breast of quail. Select **large** for roast beef, whole duck, or pork belly.
- Select **small** for eggs weighing less than 53 g. Select **large** for eggs weighing more than 64 g.

Cooking cabinet humidity

Use this cooking parameter to adjust moisture levels inside the cooking cabinet.

When Finishing or using the sous-vide function, use these settings:

Level	Suitable for
Level 1 – dry	Use this level with food that does not require additional moisture, such as breaded products or French fries.
Level 2	Use this level with food that requires only a little additional moisture, such as stewed vegetables.
Level 3	Use this level when preparing different foods at the same time.
Level 4 – humid	Use this level with food that requires a great deal of additional moisture, e.g., rice or poached fish.

Cooking cabinet temperature

Use this cooking parameter to adjust the cooking cabinet temperature.

To view the current cooking cabinet temperature and humidity level:

1. Press and hold this button:

> After 10 seconds, the current cooking cabinet temperature will be displayed.

2. Release the button to return to the set parameters.

cooking time

Use this cooking parameter to set a time within which you want your desired results (e.g., a certain degree of doneness). With some intelligent cooking paths, you can choose “Continuous mode” to have your unit run uninterrupted using the settings you have chosen.

1. Adjust this parameter by selecting a **running time**.

If you set a cooking time, the **core temperature** parameter will no longer be available.

core temperature probe

Use this parameter to set whether you would like to prepare your food with or without the help of a core temperature probe. After that, you can set a target core temperature.

core temperature

Use this cooking parameter to indicate the target core temperature or degree of doneness you want the food to have.

When choosing core temperature settings, please observe any applicable hygiene regulations for that food in your country.

Degree of doneness

Use this parameter to specify the degree of doneness you would like your food to have. Each degree of doneness is associated with a core temperature, which you can adjust to fit your needs. When cooking using a low-temperature method, the core temperature may be up to 10°C lower than with other methods. For hygiene reasons, always set a core temperature of at least 165°F when cooking poultry. Observe all applicable HACCP regulations in your country.

Delta-T cooking

This cooking parameter is used to maintain a constant differential between the cooking cabinet temperature and the core temperature. Raising the temperature of the cooking cabinet gradually, while maintaining a constant differential to the core temperature, helps cook the food slowly and gently. while minimizing cooking losses. You can set the differential anywhere between 50°F and 140°F. After that, you will need to set your target core temperature.

The smaller the difference between the cooking cabinet temperature and the core temperature, the more slowly and gently the food will cook. The greater the difference between the cooking cabinet temperature and the core temperature, the quicker the food will cook.

Cooking speed

With this cooking parameter, you can set the temperature control in the cooking cabinet. If **gentle** is selected, the food is cooked at gentle temperatures for a longer time. If **normal** is selected, the food is cooked at higher temperatures and in a shorter time.

5.4.2 Additional functions

Cooking cabinet humidity

Use this additional function to adjust moisture levels inside the cooking cabinet. Two levels are available to choose from. The higher the level you choose, the more moisture will be in the cooking cabinet - humidity levels will be higher throughout the entire cooking path.

If you are preparing food that does not require any additional moisture, press this button: No additional moisture will be introduced to the cooking cabinet.

Prove

This additional function allows you to prove inside the cooking cabinet at an optimum temperature. Five levels are available to choose from. The higher the level you choose, the longer the food will prove inside the cooking cabinet. To cook without a proving phase, press this button:

Steam injection

With this additional function, water is sprayed from the steam nozzle onto the heating element during cooking. The steam condenses, moistening the surface of the food to optimize oven power and give you crisp crusts. The cooking cabinet temperature must be between 86 - 575°F.

1. Press and hold this button:

>> Water will continue to spray out of the steam nozzle onto the fan for as long as you hold the button.

Flash steam

With this additional function, moisture is added to the cooking cabinet at the beginning of baking. The steam condenses, moistening the surface of the food to optimize oven power and give you crisp crusts. The higher the level you select, the more moisture is added to the cooking cabinet. To cook without flash steam, press this button:

Fan speed

This additional function is used to set fan speed. Two levels are available to choose from. The higher the level, the higher the fan speed. Choose a low level for small, delicate products.

5.4.3 Prompts

Cancel

All cooking paths in progress will be canceled.

Load

Load the food into the unit.

Confirm

The unit is prompting you to confirm an action.

Brush

Brush something onto the food now (for example, brush egg wash onto baked goods).

Score

Score the surface of the food, e.g., baked goods or back fat.

Reinsert core temperature probe

Insert the core temperature probe into the food again.

Core temperature probe in product

Insert the core temperature probe into the food.

Pierce

Pierce the food.

Fill

Fill the container with liquid (e.g., on braised dishes).

5.4.4 Information

During the cooking path, the display will indicate which steps are currently being carried out.

Preheat

The unit is being preheated to a temperature that is either a default temperature for a manual operating mode or specified for an intelligent cooking path.

remaining time

This is how much longer the intelligent cooking path will take to complete.

End of cooking path

The cooking path is finished.

5.4.5 Options

Once you have started a cooking path, all available options are shown. The options **Crisp** and **Hold** can be selected while the cooking path is running. The options **Move core temperature probe**, **New batch**, **Continue with time** or **Brown and crisp** can only be selected if the end of the cooking path is reached.

Hold

Use this option either to hold the cooking cabinet climate for a period of time, or to maintain the food's core temperature. Choosing this option will hold the preset cooking cabinet temperature or core temperature for up to 24 hours in order to keep it from overcooking. We recommend only using the **Hold** option for brief periods, in order to minimize cooking losses.

In some cooking paths, such as overnight cooking, **Holding** is the final step of the process, and will be started automatically once your desired results have been obtained. When preparing products of different sizes, plan a longer holding phase so that all pieces of food have time to reach the desired core temperature.

Smaller pieces of meat, wild game, and well-aged meat should not remain in the cooking cabinet on **Hold** for too long. Very young, insufficiently aged beef, on the other hand, will become very tender.

1. To adjust the parameters of the option **Hold**, press the button:
2. Adjust the parameters as desired.

>> Once the cooking path is ended, the cooking step **Hold** is started automatically.

Move

Select this option if you are cooking foods of different sizes or different foods with different cooking levels using the core probe:

1. When the set core temperature has been reached, open the cooking cabinet door.
2. Reinsert the core temperature probe into a large piece, or into a piece with a higher target core temperature.
3. Remove the smaller or lower-temperature pieces of food from the cooking cabinet.
4. Close the cooking cabinet door.
5. Press this button:

> A window appears, where you can set the core temperature.

6. Select the desired core temperature.

>> The amount you set will be applied automatically within a few seconds.

Repeat this step until all the food has reached the desired core temperature.

New batch

Use this option to load another batch into the unit and resume the same cooking path with the defined cooking parameters.

You will be prompted to unload the cooking system first and then load it again. Once you have loaded a new batch into the cooking system and closed the cooking cabinet door, the cooking path will resume.

Continue with time

Use this option to continue the cooking path for a specific amount of time. If you select the option at the end of the cooking path, a window appears where you can set the duration with which the cooking path is to be continued.

1. Select the desired time.

>> The amount you set will be applied automatically within a few seconds.

If you switch from the cockpit back to the cooking parameters, the overview is grayed out. The cooking parameters can not be changed. Once the set time has elapsed, you can either unload the unit or continue the cooking path with an option.

Brown and crisp

Use this option to brown the outside of the food, creating a crisp, delicious crust.

When preparing mixed loads, remove the food you do not want to brown from the cooking cabinet before starting the **Crisp** option.

If melted fat has collected in the cooking container, transfer the food to a different container before starting the **Crisp** option, in order to prevent smoke from developing during browning

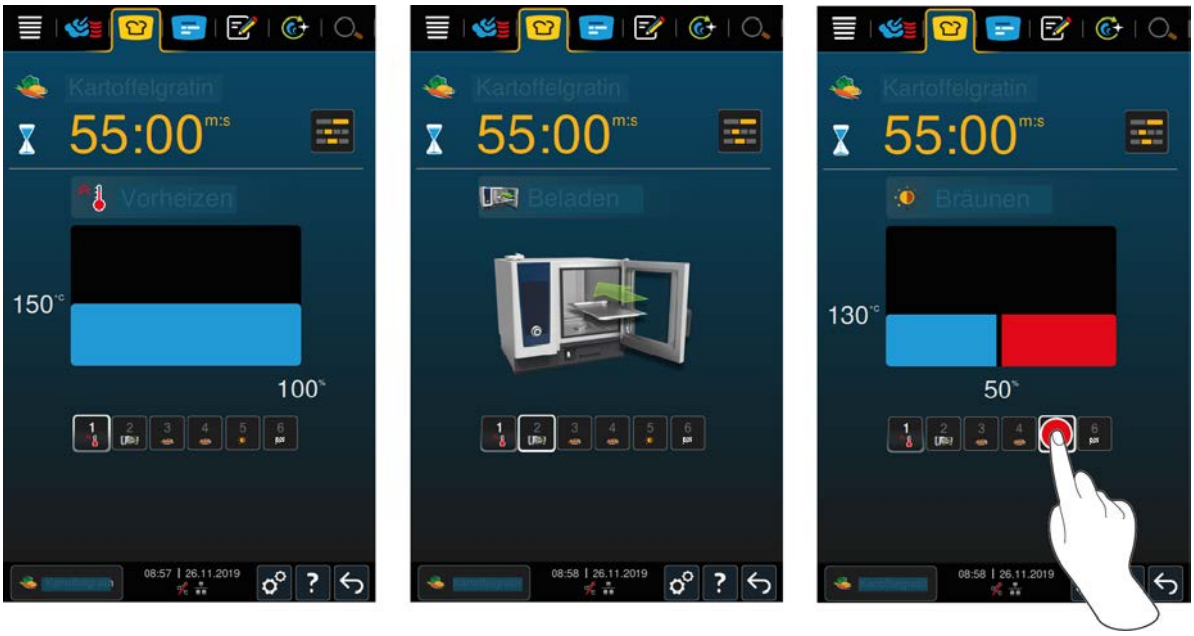
After the browning finishes, if the food is not as brown and crisp as you would like, select **Time Continued** and then set how much longer you would like the food to continue browning.

Medium-rare meat is not well-suited to crisping - the high temperature would turn the edges gray.

1. To adjust the parameters of the option **Crisp**, press the button:
2. Adjust the parameters as desired.

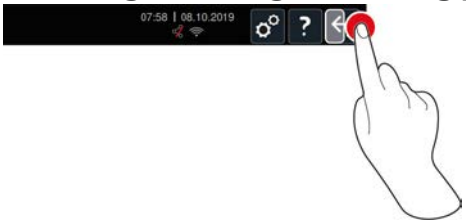
>> Once the cooking path is ended, the cooking step **Crisp** is started automatically.

5.5 Monitoring an intelligent cooking path



Once you have started an intelligent cooking path, the display switches to the cockpit after a short time. All cooking steps are shown here, which the intelligent cooking path runs through one after the other. The active cooking step is marked. The cooking steps yet to be carried out are grayed out. Once the cooking step is complete, the next cooking step is displayed automatically.

5.6 Canceling an intelligent cooking path



1. Press and hold this button:

> The cooking path is canceled. The home screen will appear.

5.7 Sorting intelligent cooking paths

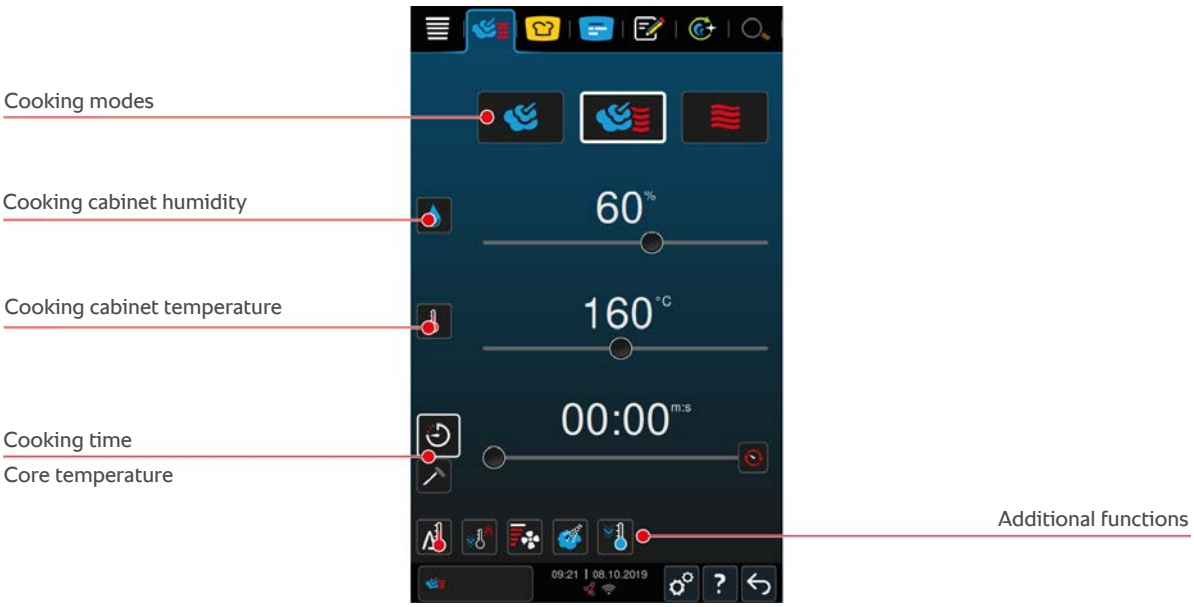
You can either sort the intelligent cooking paths alphabetically or based on frequency of use in the iCookingSuite.

1. To sort intelligent cooking paths alphabetically, press the button: A↓Z
2. To sort intelligent cooking paths based on frequency of use, press the button: ⭐

6 Manual cooking

With the manual modes, the iCombi Pro supports you in your personal craft.

By selecting this mode, you set the climate and select whether you want to cook the food in steam, with convection heat or with a combination of steam and convection. Then you set the cooking cabinet temperature, the air speed and cooking time and make all the necessary decisions yourself. This gives you control to ensure the food is cooked exactly as your want it.



6.1 Fine-tuning your results

6.1.1 cooking parameter

Cooking cabinet temperature

Use this cooking parameter to adjust the cooking cabinet temperature. When you set the temperature to boiling temperature in **Steam** mode, this symbol is displayed:

To view the current cooking cabinet temperature and humidity level:

1. Press and hold this button:
> After 10 seconds, the current cooking cabinet temperature will be displayed.
2. Release the button to return to the set parameters.

Cooking cabinet humidity

Use this cooking parameter to adjust moisture levels inside the cooking cabinet.

- In **Steam** mode, the cooking cabinet humidity level is set to 100% and cannot be adjusted.
- In **Combi Steam** mode, the steam generator supplements the food's natural moisture. If the humidity exceeds the set humidity level, the cooking cabinet is dehumidified.
- In **Hot Air** mode, the steam generator does not supply additional moisture - all moisture comes from the food itself. If the humidity exceeds the set humidity level, the cooking cabinet is dehumidified.

cooking time

Use this cooking parameter to set a time within which you want your desired results. If you set a cooking time, the **core temperature** parameter will no longer be available.

Alternatively, you can choose continuous mode to have your unit run uninterrupted using the settings you have chosen.

1. To use your unit in continuous mode, either press or slide the cooking time bar all the way to the right, until you see this message: **Continuous mode**

core temperature

Use this cooking parameter to specify the core temperature you want the food to reach. Setting a core temperature will disable the **cooking time** option.

6.1.2 Additional functions

Delta-T cooking

This additional function is used to maintain a constant differential between the cooking cabinet temperature and the core temperature. Raising the temperature of the cooking cabinet gradually, while maintaining a constant differential to the core temperature, helps cook the food slowly and gently. while minimizing cooking losses. You can set the differential anywhere between 68°F and 140°F. After that, you will need to set your target core temperature.

The smaller the difference between the cooking cabinet temperature and the core temperature, the more slowly and gently the food will cook. The greater the difference between the cooking cabinet temperature and the core temperature, the quicker the food will cook.

Create climate

This function adjusts the cooking cabinet temperature to fit the target temperature of a cooking path. For example, when you switch from a grilling application to a baking application, the cooking cabinet is cooled down. When you switch from baking to grilling, the cooking cabinet is heated up.

Fan speed

This additional function is used to set fan speed. The higher the level, the higher the fan speed. Choose a low level for small, delicate products.

Steam injection

With this additional function, water is sprayed from the steam nozzle onto the heating element during cooking. The steam condenses, moistening the surface of the food to optimize oven power and give you crisp crusts. The cooking cabinet temperature must be between 86 - 575°F.

1. Press and hold this button:

>> Water will continue to spray out of the steam nozzle onto the fan for as long as you hold the button.

Cool down function

When you finish cooking at a high temperature and want to shift to a lower cooking temperature, you can use the cool down function to cool the cooking cabinet.

✔ Make sure the air baffle is secured correctly.

1. Press this button:

> Set the temperature you want the cooking cabinet cooled to.

2. ⚠ **WARNING! Scalding hazard! Hot steam may billow out of the cooking cabinet when you open the cooking cabinet door.** Open the cooking cabinet door.

>> ⚠ **WARNING! Risk of injury! Opening the cooking cabinet door does not stop the fan. Do not touch the fan while it is in motion.** The fan speed will be increased. The cooking cabinet will cool down.

6.1.3 Prompts and information

During the cooking process, you may be shown the same prompts and information [▶ 39] as you would during an intelligent cooking path.

6.2 Steam

6.2.1 Cooking cabinet climate and temperature range

Cooking cabinet climate	cooking method	Cooking cabinet humidity	Cooking cabinet temperature
moist	▪ Steam ▪ Stew ▪ Blanch ▪ Heat through ▪ Steaming rice ▪ Sous-vide cooking [▶ 49] ▪ Defrost ▪ Canning / Preserves	100%	86 – 266°F

6.2.2 Cooking with steam

1. In the menu bar, press this button:
2. Press this button:

> The unit is preheating.

3. Set the cooking cabinet temperature you want.
4. To cook based on cooking time, press this button:
5. Set the cooking time.
6. To cook using the core temperature probe, press this button:
7. Set the core temperature.

> Once the set cooking cabinet temperature has been reached, you will be prompted to load the food.

8. Load product now.

>> The cooking path will continue. Once the cooking time has elapsed or the food has reached the set core temperature, a signal tone will sound, prompting you to check whether the food has reached your desired level of doneness.

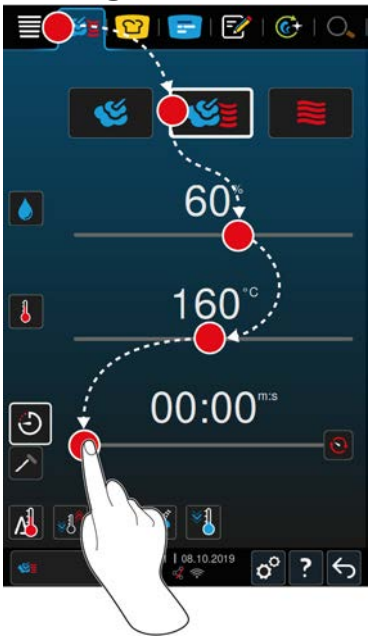
6.3 combi-steam

6.3.1 Cooking cabinet climate and temperature range

Cooking cabinet climate	cooking method	Cooking cabinet humidity	Cooking cabinet temperature
moist and hot	▪ Baking ▪ Pan-fry	0 – 100%	85 – 575°F

If the cooking cabinet temperature remains above 500°F for 30 minutes, it will automatically be reduced to 500°F if you do not work with the unit during that time. Taking action within those 30 minutes (opening the cooking cabinet door, for example) will reset the timer - the cooking cabinet temperature will be kept above 500°F for another 30 minutes.

6.3.2 Cooking in Combi Steam mode



1. In the menu bar, press this button:
2. Press this button:

> The unit is preheating.

3. Set the level of steam saturation you want.
4. Set the cooking cabinet temperature you want.
5. To cook based on cooking time, press this button:
6. Set the cooking time.
7. To cook using the core temperature probe, press this button:
8. Set the core temperature.

> Once the set cooking cabinet temperature has been reached, you will be prompted to load the food.

9. Load product now.

>> The cooking path will continue. Once the cooking time has elapsed or the food has reached the set core temperature, a signal tone will sound, prompting you to check whether the food has reached your desired level of doneness.

6.4 convection

6.4.1 Cooking cabinet climate and temperature range

Cooking cabinet climate	cooking method	Cooking cabinet humidity	Cooking cabinet temperature
hot	▪ Baking ▪ Pan-fry ▪ Grilling ▪ Deep-fry ▪ Browning ▪ Glazing	0 – 100%	85 – 575°F

If the cooking cabinet temperature remains above 500°F for 30 minutes, it will automatically be reduced to 500°F if you do not work with the unit during that time. Taking action within those 30 minutes (opening the cooking cabinet door, for example) will reset the timer - the cooking cabinet temperature will be kept above 500°F for another 30 minutes.

6.4.2 Cooking with hot air

1. In the menu bar, press this button:
2. Press this button:

> The unit is preheating.

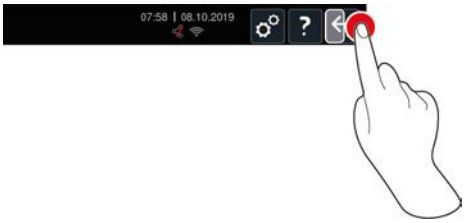
3. Set the cooking cabinet temperature you want.
4. To cook based on cooking time, press this button:
5. Set the cooking time.
6. To cook using the core temperature probe, press this button:
7. Set the core temperature.

> Once the set cooking cabinet temperature has been reached, you will be prompted to load the food.

8. Load product now.

>> The cooking path will continue. Once the cooking time has elapsed or the food has reached the set core temperature, a signal tone will sound, prompting you to check whether the food has reached your desired level of doneness.

6.5 Cancel manual cooking



1. Press and hold this button: ↩
> The cooking process is canceled. The home screen will appear.

7 Sous-vide cooking

In sous-vide cooking, food is prepared, seasoned, marinated and/or seared before being placed into a vacuum bag and cooked at a low temperature. The method results in very flavorful food which retains its natural color, vitamins and minerals, and the gentle cooking process minimizes cooking losses. After cooking, the food needs to be cooled. Before serving, the food is reheated in its plastic bag, then removed from the bag and finished accordingly.

Sous-vide cooking is particularly suitable for the following uses:

- Cook and Chill

  Produce your food in a central production kitchen and then deliver it to satellite kitchens. This allows you to avoid costly overproduction, because you only Finish food you actually need.

- Room service

  Produce dishes or individual components in advance, chill them and then Finish individual portions to order. This method allows you to offer 24-hour service whether or not an experienced cook is in the kitchen.

- Special diets

  This gentle cooking method preserves food's natural flavor, making it ideal for preparing low-fat, low-salt, or other special dietary options.

8 Low temperature cooking

Cooking large meat and poultry products requires a great deal of supervision work and many years of cooking experience. Your units are also blocked for hours. With your cooking system, you can face these challenges with less worry: You can slowly roast, boil or braise food at low temperatures during low-production periods, such as in the afternoon or in non-service periods. This means you can make full use of your unit for up to 24 hours a day. And if you cook food overnight, you can also save energy by using night tariffs.

TIP

If there is a power cut during a low temperature cooking process, the cooking process will be interrupted. If the power cut lasts less than 15 minutes, the cooking process will continue. If the power cut lasts longer than 15 minutes, the unit will switch to standby mode after the power cut. You must restart the cooking process to finish cooking the food.

9 Finishing

Finishing allows you to separate food production and service, giving you more flexibility to spend time on important things like planning, menu design, or creative plating. Finishing minimizes loss of quality caused by long holding periods, so your food always comes out tasting great.

- You can Finish exactly as much food as you currently need, so you can respond easily to changing guest numbers.
- Shortened production and service times mean there's no more hectic rush to get everything plated.
- Reduce personnel costs by utilizing time efficiently and streamlining the process of getting food out to customers.
- Run multiple events at the same time, maximizing capacity usage without increasing expenses.

Whether you're cooking in a restaurant, a hotel, or a lunchroom, Finishing makes it even easier to serve a wide variety of great-tasting food:

- Finishing in restaurants

  Use Finishing to get food ready exactly when you need it.
- Finishing in hotels

  Plate Finishing is perfect when you need to be able to serve a large number of plates at the same time, e.g., conferences, weddings, or catering.
- Finishing in food service operations

  Container Finishing is especially useful when you need to provide a wide variety of food in large quantities.

9.1 Set à la carte plate weight

Before starting the Finishing step, set how heavy an empty plate is. Based on this information, the device will adjust the cooking steps so that they achieve an ideal Finishing result and so that no moisture forms on the plates.

1. Press this button:
2. Press this button: **Cook**
3. Press this button: **A la carte plate weight**
4. Select one of the following values:
   - <700 g
   - 700 g – 899 g
   - 900 g – 1099 g
   - >1100 g

9.2 Setting the banqueting plate weight

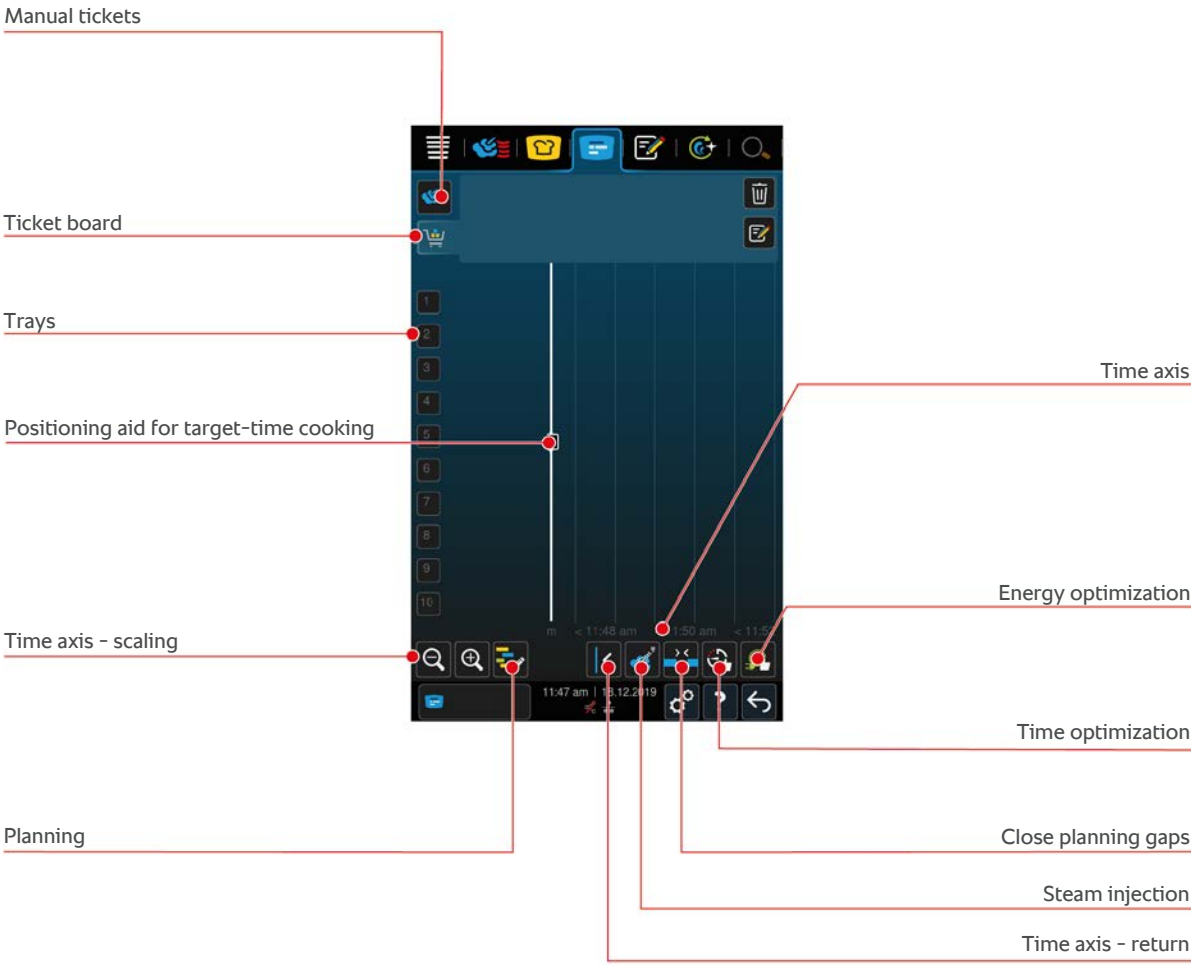
Before starting the Finishing step, set how heavy an empty plate is. Based on this information, the device will adjust the cooking steps so that they achieve an ideal Finishing result and so that no moisture forms on the plates.

1. Press this button:
2. Press this button: **Cook**
3. Press this button: **Banqueting plate weight**
4. Select one of the following values:
   - <700 g
   - 700 g – 899 g
   - 900 g – 1099 g
   - >1100 g

10 iProductionManager

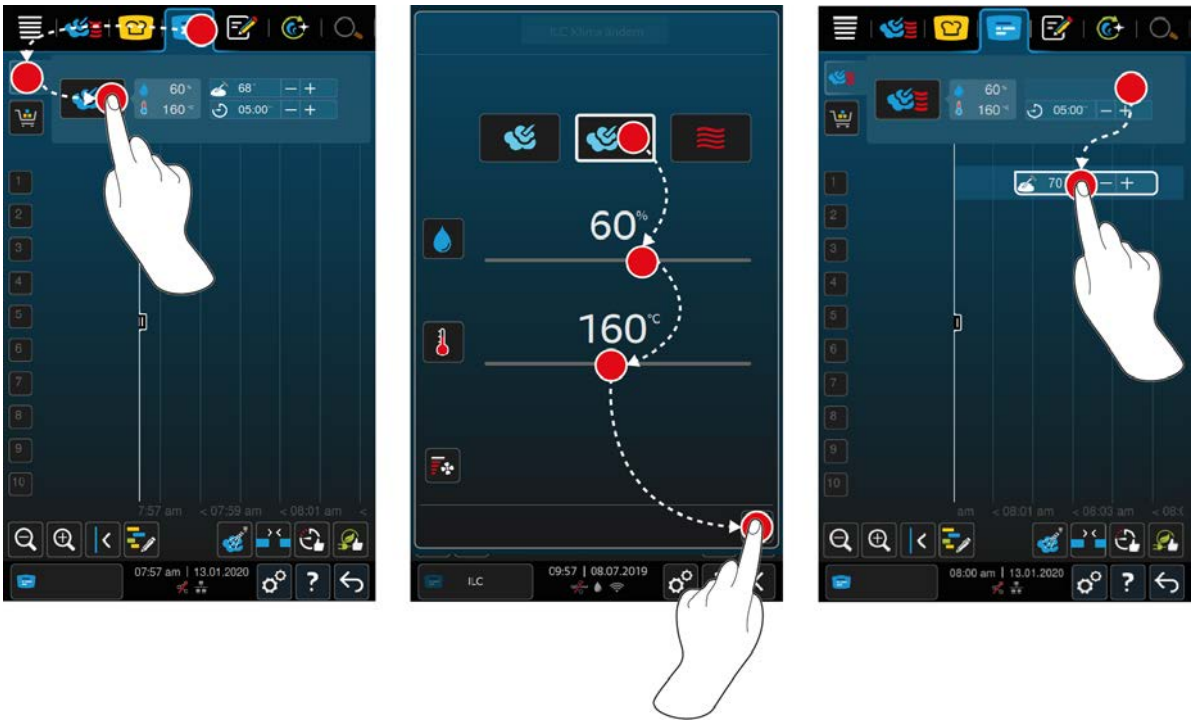
iProductionManager organizes the entire production process intelligently and flexibly. It identifies which foods can be prepared together, determines the perfect order to prepare the foods, and monitors each cooking path separately.

iProductionManager lets you know when each dish needs to be put in or taken out. You decide whether to optimize cooking speed, maximize your energy efficiency, or have your food ready at a target time, and iProductionManager intelligently arranges the order of preparation accordingly. You'll have everything under control without needing to monitor a thing, making your food production process more efficient than ever.



10.1 Creating manual tickets

You can add manual tickets to the iProductionManager. First select the climate and then select whether the ticket should be created using the cooking time or the core temperature. Please note: If you are cooking food with the integrated core probe, you can only place one manual core temperature ticket on the time axis at the same time.



1. In the menu bar, press this button:
2. Press this button:
3. Select the operating mode steam [▶ 45], combination of steam and convection [▶ 46] or convection [▶ 47].
4. Adjust the cooking parameters as desired. You can also set the speed of the fan wheel. To activate lighting, press this button:
5. To save your changes, press this button:
6. To increase or decrease the core temperature or the cooking time, either turn the central dial or press the buttons: + or —
7. Press the button until the desired setting is achieved.

>> You can now place the tickets [▶ 55].

10.2 Ticket board

You can add any intelligent cooking paths, programs, or shopping carts to the ticket board. Unless the ticket board is saved as a shopping cart [▶ 66], it will be overwritten the next time you load a new shopping cart.

10.2.1 Adding intelligent cooking paths

1. To send an intelligent cooking path from the iCookingSuite to the iProductionManager, press this button in the menu bar:
2. Press this button beside your chosen cooking path: •••
3. Press this button:

>> The intelligent cooking path will be sent to the iProductionManager and displayed on the ticket board.

10.2.2 Adding programs and shopping carts

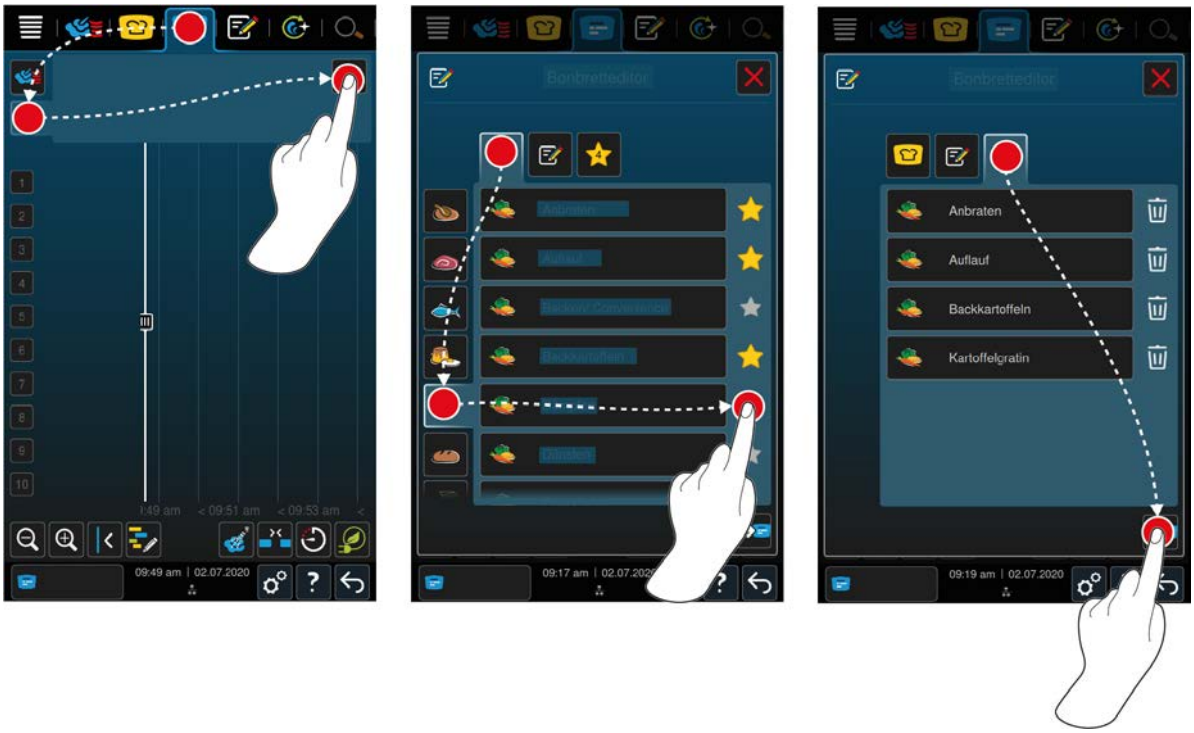
1. In the menu bar, press this button:
2. To send a manual or intelligent program to the iProductionManager, press this button beside the program: •••
3. Press this button:

> The program will be sent to the iProductionManager and displayed on the ticket board.

4. To send a shopping cart to the iProductionManager, tap the shopping cart you want to use.

> The shopping cart will be sent to the iProductionManager. All programs will be displayed on the ticket board.

10.2.3 Ticket board editor



1. In the menu bar, press this button:
2. Press this button:
3. Press this button:
4. To add intelligent cooking paths to the shopping cart, press this button:

> All intelligent cooking paths will be displayed.

5. Scroll through the list or select a cooking mode and then tap the cooking path you want to add.

> The cooking path will be marked with and added to the ticket board.

6. To add programs to the shopping cart from programming mode, press this button:

> All saved programs will be displayed. If you have not yet saved any programs, this section will be empty.

7. Scroll through the list or select manual or intelligent programs, and then tap the program you want to add.

> The program will be marked with and added to the ticket board.

8. To check the contents of the ticket board, press this button:
9. To delete an intelligent cooking path or a program, press this button:
10. To update the ticket board, press this button: [NEW ICON]

>> The intelligent cooking paths or programs will be shown on the ticket board. You can now place the tickets [▶ 55].

10.3 Timer

Even if the combination check [▶ 56] prevents you from placing tickets a certain way, you can still place a timer. The timer is a time ticket, set to 5 minutes by default. The timer does not have its own assigned climate, i.e., placing a timer will not result in a climate being established or affect the existing climate. You can adjust the length of the timer as needed and place it at the current time or in the future.

1. To place a timer at the current time, first tap the timer on the ticket board, and then select a rack level.

> The timer will be placed at the current time.

2. To place a timer in the future, drag the timer to the start time and rack level of your choice.
3. To move the timer to a different rack level or change its start time, press and hold the timer.

> This symbol will be displayed: ✥

4. Drag the timer to the correct position.
5. To increase or decrease timer length, tap the timer briefly,
6. and then either rotate the selection dial or press these buttons: + or —

> After a brief waiting period, your new settings will be applied.

>> When the timer goes off, you will be prompted to unload the cooking system. This symbol will appear beside the rack level: . The cooking time is at 00:00.

10.4 Placing tickets

✔ You have created manual tickets [▶ 52], shopping carts [▶ 53] or a ticket board [▶ 54].

1. Drag a ticket to the desired rack level.

> For better orientation, the rack level on which you want to place the ticket is highlighted in blue. The time on the ticket is also shown as a further aid.

> If the rack level is marked in yellow or red, you can not place the ticket without moving the tickets that have already been placed. More information is available here: Combination check [▶ 56] and positioning logic [▶ 56]

2. If you have placed multiple tickets, scale the time axis to get an overview. To activate lighting, press this button: 🔍

The following options are available to optimize the positioning of the tickets:

- Close planning gaps [▶ 56]
- Time optimization [▶ 57]
- Energy optimization [▶ 58]
- Target time cooking [▶ 59]

If you position tickets for the actual time, a vertical yellow or blue bar appears:

- A yellow bar indicates that the cooking cabinet is heating up.
- A blue bar indicates that the cooking cabinet is being cooled down with the Cool Down function.
- The width of the bar indicates how long the heating or cooling will take.

Once the desired temperature is reached, you will be prompted to load the food. The symbol appears next to the rack level.

Once you have loaded the unit, the remaining time for which the food will remain in the cooking cabinet is shown next to the rack level.

When the cooking process of the ticket is ended, you will be prompted to unload the unit. The symbol appears next to the rack level. The cooking time is at 00:00.

10.4.1 Combination check

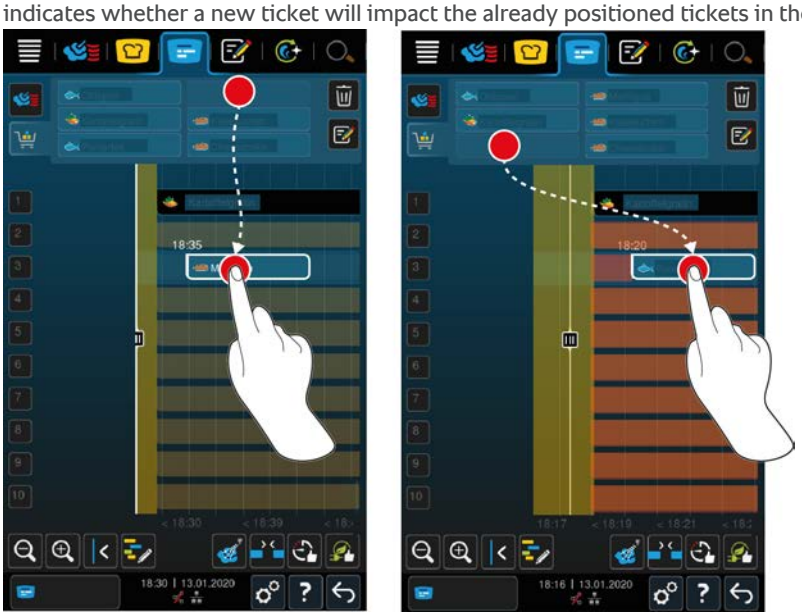
For each ticket you want to place in the iProductionManager, a check is carried out to determine whether the new ticket matches the already positioned tickets and can be placed at the selected time. The tickets are separated based on the following 3 values and checked independently of each other:

- Each ticket is assigned an operating mode. A check is carried out to determine whether the operating modes match.
- A cooking cabinet temperature is assigned to each ticket. A check is carried out to determine whether the cooking cabinet temperatures match.
- A cooking cabinet humidity is assigned to each operating mode. A check is carried out to determine whether the cooking cabinet humidities match.

Both manual operating modes and intelligent cooking paths are checked for compatibility. You can only combine cooking paths that are cooked in a consistent climate. Cooking paths that run through different climates, such as low-temperature roasting, can not be combined with other tickets.

10.4.2 Positioning logic

Based on the combination check, the iCombi Pro decides where the ticket is placed. The tickets are positioned optimally in the iProductionManager depending on the result of the check. A color marking in the rack levels indicates whether a new ticket will impact the already positioned tickets in the iProductionManager:

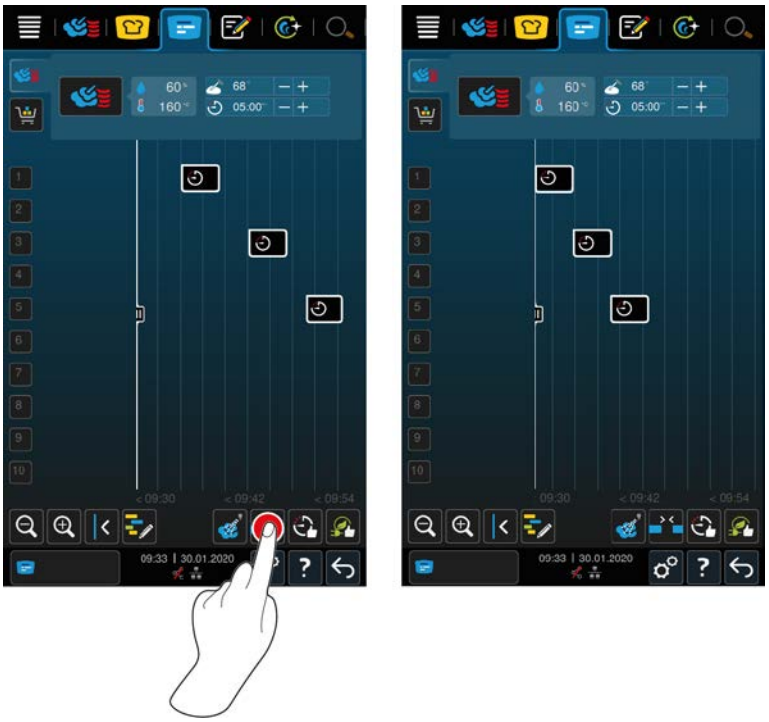


- If the rack levels are marked in yellow, you can place a ticket, but tickets that are already placed are moved.
- If the background is red, you can not place the ticket because a ticket is already being processed.

If you move a ticket, the entire block in which the ticket was placed after the combination check is moved.

10.4.3 Close planning gaps

You can have time gaps that were created when placing tickets across all rack levels closed automatically by your unit.



✔ You have created and positioned tickets.

1. Press this button:

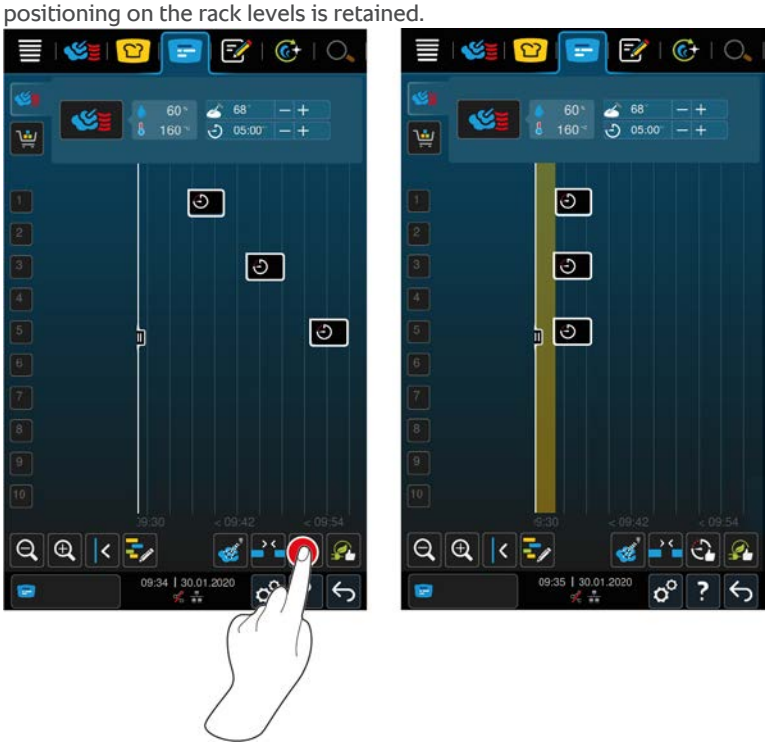
> You are asked whether you really want to close the planning gaps. **NOTE! The action can not be reversed.**

2. Confirm the question with: **OK**

>> The time gaps between the tickets are closed. The positioning of the tickets in relation to each other is retained. The positioning of the tickets on the time axis can move.

10.4.4 Time optimization

You can have tickets that you have already placed in the iProductionManager optimized automatically by your iCombi Pro so that the dishes are cooked in an optimal sequence and time gaps are closed. The time sequence and positioning on the rack levels is retained.



✔ You have created and positioned tickets.

1. Press this button:

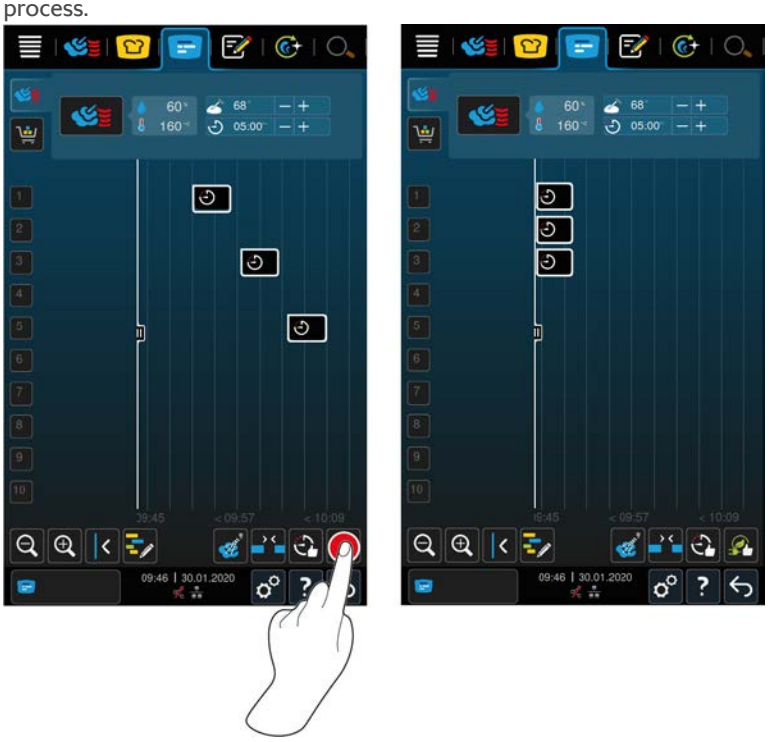
> You are asked whether you would really like to close the time gaps. **NOTE! The action can not be reversed.**

2. Confirm the question with: **OK**

>> The tickets are re-positioned depending on the combination check [▶ 56].

10.4.5 Energy optimization

You can have tickets that you have already placed in the iProductionManager optimized automatically by your iCombi Pro so that the dishes are cooked in the most energy-efficient way. This enables the unit utilization to be optimized and energy to be saved. Please note that the time sequence of the tickets can change during this process.



✔ You have created and positioned tickets.

1. Press this button:

> You are asked whether you would really like the tickets to be arranged in an energy-optimized way. **NOTE! The action can not be reversed.**

2. Confirm the question with: **OK**

>> The tickets are re-positioned depending on the combination check [▶ 56].

10.5 Editing and deleting tickets

Manual tickets

Once you have placed a manual ticket, you can either adjust the core temperature or extend the cooking time. You cannot adjust the climate settings.

1. Tap the ticket.

> The settings for that ticket will be displayed.

2. To increase or decrease the core temperature or the cooking time, press these buttons: + or —
3. To delete the ticket, press this button: 🗑

Intelligent tickets and programs

Once you have placed an intelligent ticket or a program, you cannot change the settings later on. You can only delete the ticket.

1. To delete the ticket, press this button: 🗑

10.6 Target time cooking

In the iProductionManager, you can plan the dishes so that the dishes start cooking at the same time or dishes are finished at the same time. You can carry out this planning either at the current time or in the future. To do this, position the tickets before or after the positioning aid. When you start the iProductionManager, the positioning aid marks the actual time. If you slide the positioning aid to the right, the time axis is changed to the future.

1. In the menu bar, press this button:
2. Drag the positioning aid to the desired time on the time axis. If you move the positioning aid to the right edge of the display, the time axis is moved into the future.
3. Position the desired tickets on the right or left of the positioning aid.

> If you place a ticket to the left of the positioning aid, the end of the ticket is set for this time. Your dishes will finish cooking at the same time.

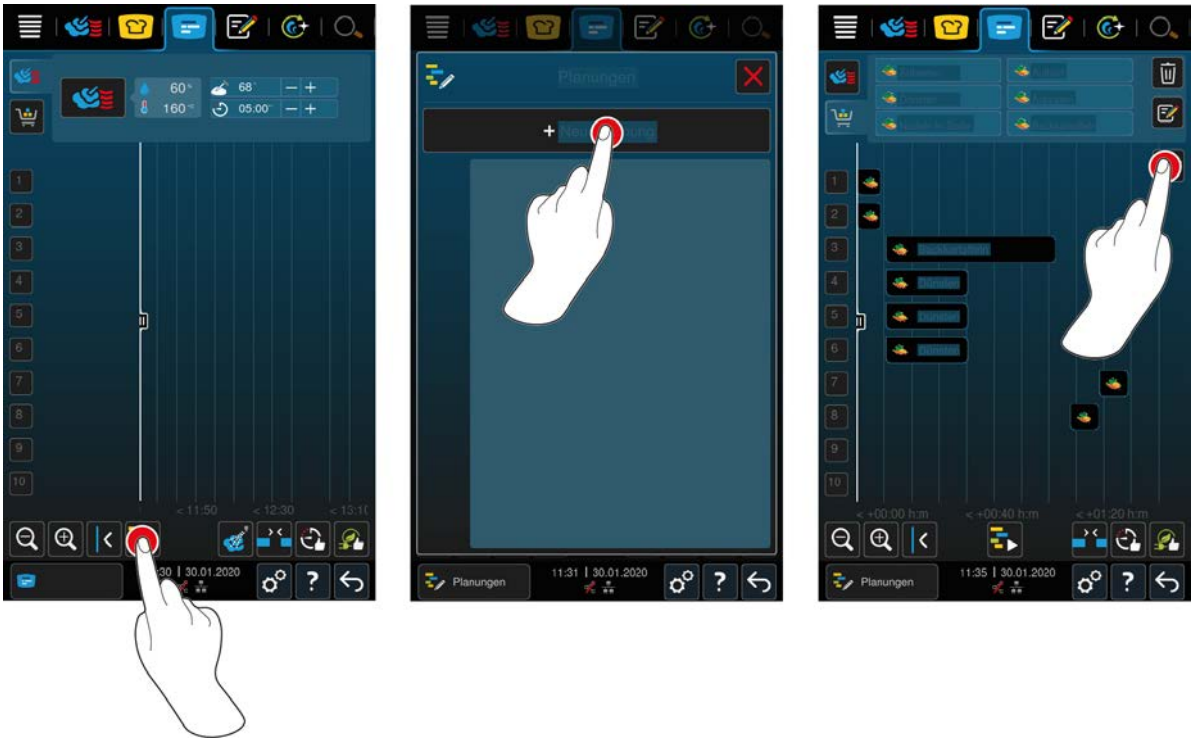
> If you place a ticket to the right of the positioning aid, the start of the ticket is set for this time. The dishes start cooking at the same time.

10.7 Planning

With the iProductionManager's planning function, you need only place tickets once, and then you can access them at any time.

- It is not possible to save previously completed tickets as a plan.
- The **Moisten** function is not available in planning.

10.7.1 Creating plans



1. In the menu bar, press this button:
2. Press this button:
3. Press this button: **+New plan**

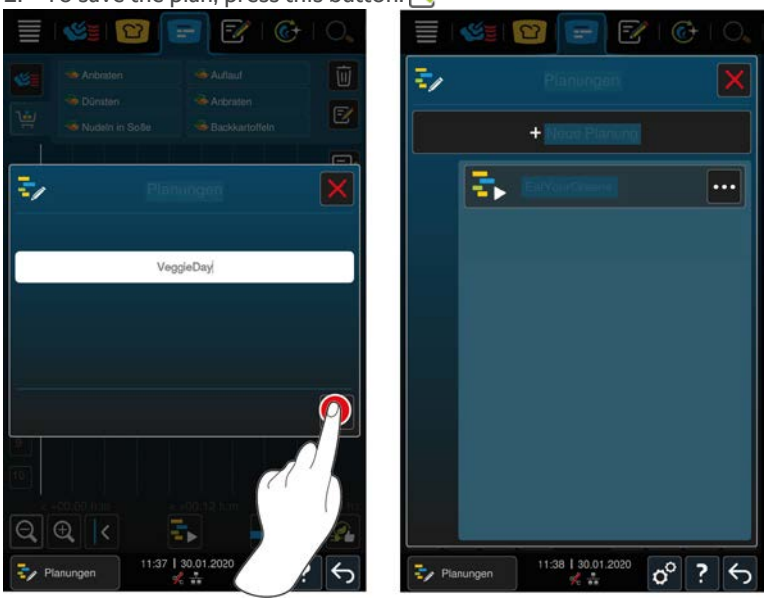
> The positioning aid slides to the left edge of the display. The time axis is converted from showing the current time of day to displaying time in minutes. You can now place tickets independently of the time of day.

4. Place the tickets you want to use. You can incorporate up to 30 tickets.

The following planning-optimization functions are available:

- Close planning gaps [▸ 56]
- Time optimization [▸ 57]
- Energy optimization [▸ 58]

1. To start the plan without saving it, press this button:
2. To save the plan, press this button:



3. Enter a name.
4. To confirm, press this button: ✓

>> The plan will be added to your list of plans.

10.7.2 Starting plans

✔ Use this feature after creating plans [▶ 60].

✔ Make sure that the iProductionManager is not currently running a ticket. If tickets are in progress, a message will be displayed to notify you that all tickets will need to be canceled before the plan can be run.

1. Press this button:
2. Press the plan you want to run.

>> The plan will start immediately. Tickets will be placed on levels in accordance with the plan. The tickets on the ticket board will be replaced with the ones in the plan.

11 Programming mode

You can create, save, and manage your own manual programs [▶ 62], intelligent cooking paths [▶ 64] and shopping carts [▶ 66] in programming mode. You can choose from among any of the available manual operating modes [▶ 43], intelligent cooking paths [▶ 26] and pre-programmed shopping carts.

11.1 Creating programs manually

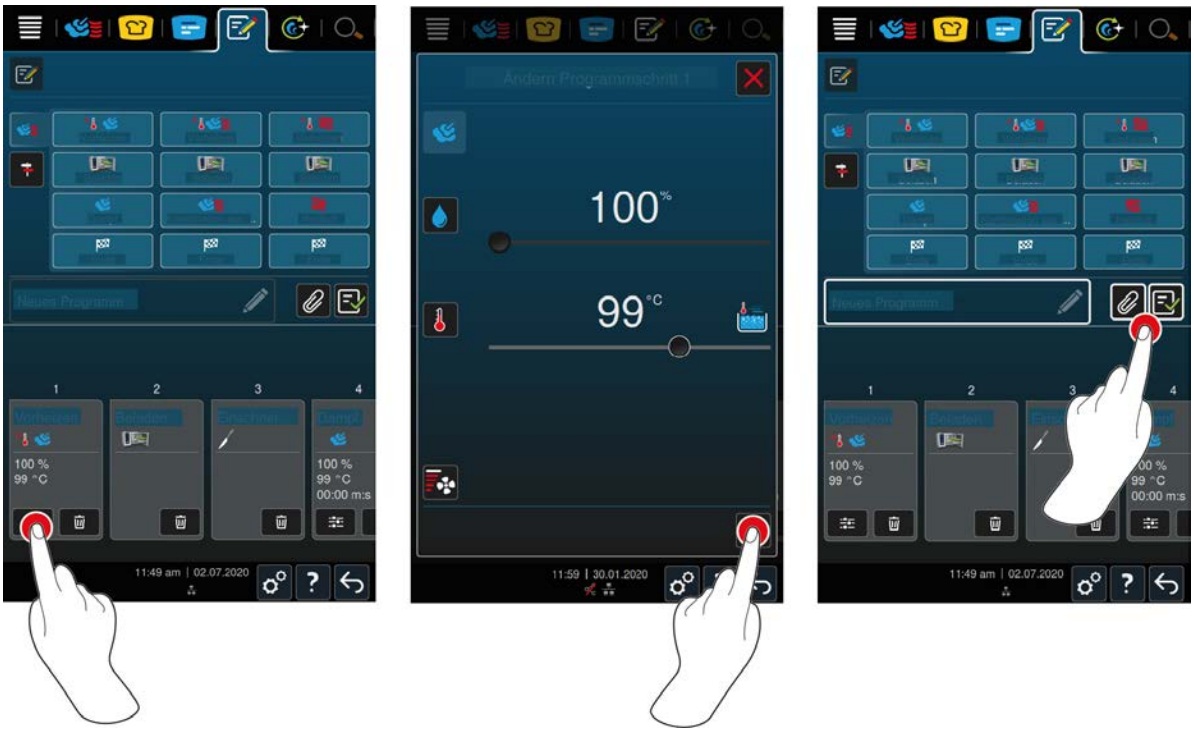
1. In the menu bar, press this button:
2. Press this button: **+ New element**
3. Press this button:

> A summary view of available cooking steps will be displayed.

4. Select the cooking steps you want to use and drag them to the bottom section. **NOTE! Not all cooking steps can be combined with all others. Preheating and loading must be selected from the same column. The cooking mode and the end of the cooking path may be selected from a different column.**
5. To add prompts to the program, press this button:

> A summary view of available prompts will be displayed.

6. Select the prompts you want to use and drag them to the bottom section.



7. To edit a cooking step, press this button:

> The cooking parameters and additional functions available for that operating mode will be displayed.

Cooking step	Cooking parameter	Additional functions
Preheat	▪ Cooking cabinet temperature	▪ Air speed
Steam	▪ Cooking cabinet temperature	▪ Delta-T cooking ▪ Air speed
Combi-steam	▪ Cooking cabinet humidity ▪ Cooking cabinet temperature ▪ Cooking time ▪ Core temperature	▪ Delta-T cooking ▪ Air speed ▪ Steam injection
Hot air	▪ Cooking cabinet humidity ▪ Cooking cabinet temperature ▪ Cooking time ▪ Core temperature	▪ Delta-T cooking ▪ Air speed ▪ Steam injection

1. Adjust the cooking step as desired.
2. To save your changes, press this button:

Pre-selected start times and program images

✔ Use this function once you have imported images [▶ 78].

1. To assign a pre-selected start time to a program, press this button:
2. Press this button: **Pre-select start time**
3. Press this button: **ON**
4. Enter the start time.
5. To confirm, press this button:
6. To assign an image to the program, press this button:
7. Press this button: **Select program image**

8. Select an image.
9. To confirm, press this button: ✓

Saving a program

1. To give the profile a name, press this button: ✎
2. Enter a name.
3. To save your program, press this button:

>> The system will check the program. If all cooking parameters are fully defined and logically organized, the program will be saved and added to the list of available programs.

>> If the program contains an error, that section of the program will be marked. Fix the error before saving the program again.

11.2 Creating an intelligent program

On intelligent cooking paths, you can only adjust the cooking parameters - it is not possible to re-sequence the individual cooking steps.

1. In the menu bar, press this button:
2. Press this button: **+ New element**
3. Press this button:

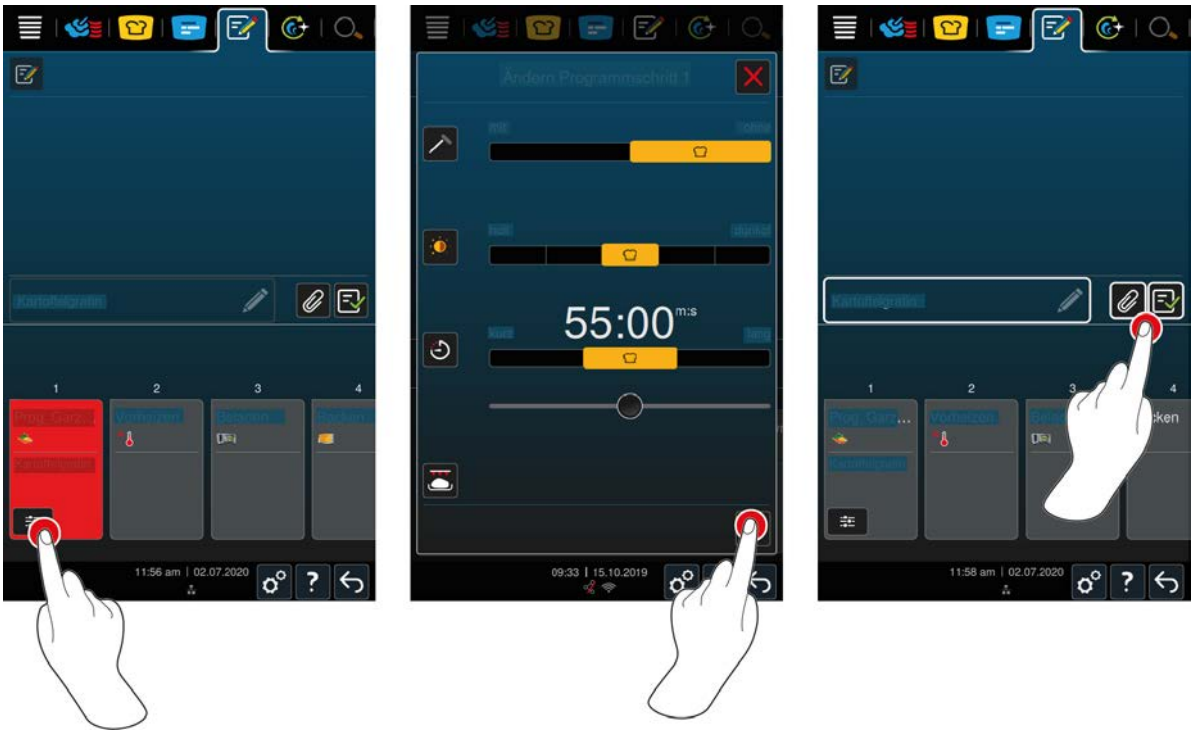
> The system will ask you what you would like to program.

4. Select one of the following options:
   - operating mode
   - Operating mode and cooking method
   - Cooking method

After making your selection, any matching intelligent cooking paths will be shown on the display.

1. Select an intelligent cooking path.

> The individual cooking steps will be displayed. Now you are ready to adjust the cooking parameters to fit your needs. The first cooking step will be highlighted in red.



2. Press this button:
> Any editable cooking parameters and additional functions for that cooking path will be displayed. Standard settings for the cooking path are marked with this symbol:
3. Adjust the cooking parameters as desired.
4. To save your changes, press this button:
> The individual cooking steps will be displayed again.

Pre-selected start times and program images

✔ Use this function once you have imported images [▶ 78].

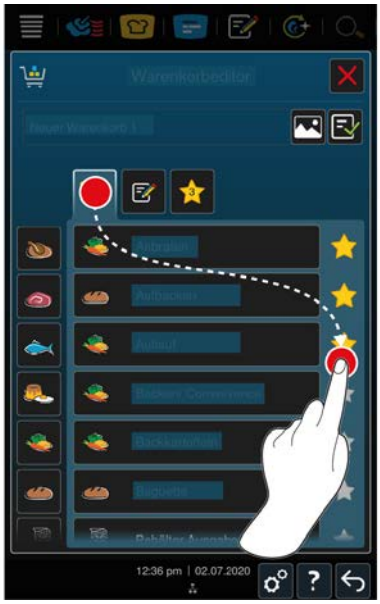
1. To assign a pre-selected start time to a program, press this button:
2. Press this button: **Pre-select start time**
3. Press this button: **ON**
4. Enter the start time.
5. To confirm, press this button:
6. To assign an image to the program, press this button:
7. Press this button: **Select program image**
8. Select an image.
9. To confirm, press this button:

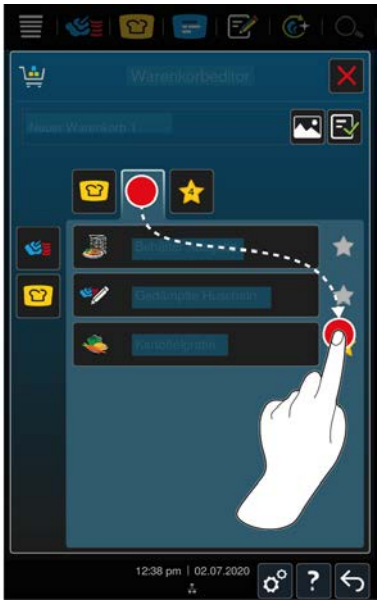
Saving a program

1. To give the profile a name, press this button:
2. Enter a name.
3. To save your program, press this button:

>> The program will be shown in the list of programs.

11.3 Programming shopping carts





1. In the menu bar, press this button:
2. Press this button: **+ New element**
3. Press this button:
4. To add intelligent cooking paths to the shopping cart, press this button:

> All intelligent cooking paths will be displayed.

5. Scroll through the list or select a cooking mode and then tap the cooking path you want to add.

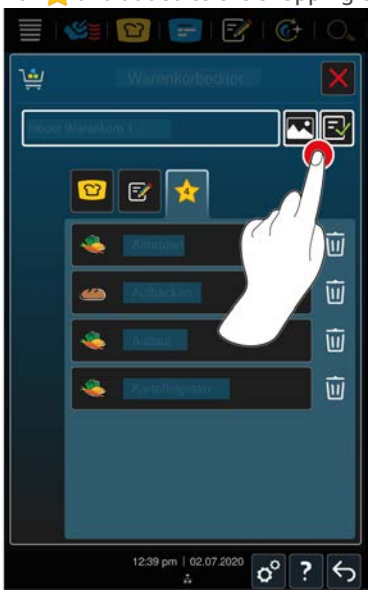
> The cooking path will be marked with ★ and added to the shopping cart.

6. To add previously saved programs to the shopping cart, press this button:

> All programs will be displayed.

7. Scroll through the list or select manual or intelligent programs, and then tap the program you want to add.

> The cooking path will be marked with ★ and added to the shopping cart.



Reviewing shopping carts

1. To review the shopping cart, press this button: ★

> All selected intelligent cooking paths and programs will be displayed.

2. To delete an element from the shopping cart, press this button:

Program image

✔ Use this function once you have imported images [▶ 78].

1. To assign an image to the shopping cart, press this button:
2. Select an image.
3. To confirm, press this button:

Saving a shopping cart

1. To give the shopping cart a name, press this button:
2. Enter a name.
3. To save the shopping cart, press this button:

>> The shopping cart will be shown in the list of programs.

11.4 Editing and deleting programs

✔ Use this feature once you have created manual programs [▶ 62], intelligent cooking paths [▶ 64] or shopping carts [▶ 66].

1. To edit a program, press this button: •••

The following editing options are available:

- Edit element
- Duplicate element
- Delete element

11.5 Starting programs and shopping carts

Manual programs

1. To start a manual program, tap the program you want to use.

> The program will start immediately. All cooking steps will be displayed.

2. To send a manual program to iProductionManager, press this button: •••
3. Press this button:

>> The manual program will be displayed on the ticket board. You can now place the ticket as usual [▶ 55].

Intelligent cooking paths

1. To start an intelligent cooking path, tap the program you want to use.

> The program will start immediately. All cooking steps will be displayed.

2. To send an intelligent cooking path to iProductionManager, press this button: •••
3. Press this button:

>> The intelligent program will be displayed on the ticket board. You can now place the ticket as usual [▶ 55].

Shopping carts

1. To add a shopping cart to iProductionManager, tap the shopping cart you want to use.

> All elements within the shopping cart will be shown on the ticket board. You can now place the tickets as usual [▶ 55].

12 Switching between operating modes

With iCombi Pro, you can switch easily between the manual cooking, iCookingSuite and iProductionManager cooking modes at any time. This offers the optimal mix of automatic, work-saving cooking intelligence and individually desired control options.

- Change a ticket to a manual operating made in the iProductionManager.
- Change an intelligent cooking path from the iCookingSuite to an intelligent ticket in the iProductionManager.
- Change an intelligent cooking path from the iCookingSuite to a manual operating mode.

Changing a ticket to a manual operating mode

✔ Use this function after placing a ticket [▶ 55]. Use this function while cooking is in process.

1. In the menu bar, press this button:

> The system will ask you to confirm that you really want to switch to manual cooking.

2. **NOTE! This action cannot be undone.**Press this button:

>> The cooking parameters of the ticket are adopted and displayed in the manual mode.

Changing an intelligent cooking path into an intelligent ticket

✔ Use this function after starting an intelligent cooking path [▶ 35]. Use this function while cooking is in process.

1. In the menu bar, press this button:

> The system will ask you to confirm that you really want to switch to the iProductionManager.

2. **NOTE! This action cannot be undone.**Press this button:

>> The intelligent cooking path is sent to the iProductionManager and displayed on a rack level.

Changing an intelligent cooking path into a manual mode

✔ Use this function after starting an intelligent cooking path [▶ 35]. Use this function while cooking is in process.

1. In the menu bar, press this button:

> The system will ask you to confirm that you really want to switch to manual mode.

2. **NOTE! This action cannot be undone.**Press this button:

>> The cooking parameters of the intelligent cooking path are applied and shown in the manual mode.

13 Settings

You can permanently change the factory settings on your unit to suit your requirements.

1. Press this button:

> You will see a list of all available settings options:

- Favorites [▶ 69]
- Display [▶ 69]
- Light [▶ 70]
- Sound [▶ 71]
- cooking system [▶ 72]
- Cook [▶ 74]
- cleaning [▶ 76]
- Data management [▶ 76]
- Network settings [▶ 79]
- MyEnergy
- Messenger
- User profile [▶ 79]
- Service [▶ 80]
- ConnectedCooking [▶ 80]

Change settings by scrolling through the list and pressing on the desired category. Each category has a selection of settings options assigned to it; these can be modified using gestures [▶ 18] or the selection dial [▶ 18].

13.1 Favorites

All the settings you have marked as favorites are shown in the favorites.

1. Select a setting.
2. Press this button:

>> The setting is saved as a favorite.

13.2 Display

1. Press this button:
2. Press this button: **Display**

13.2.1 Language

Here, you can change the language of the user interface.

1. Press this button: **Language**
2. Select the desired language.

>> The language of the user interface is changed immediately.

13.2.2 Date and time

You can change the following settings here:

- **Date**
- **Time**
- **Switch 24h/12h**

Date

1. Press this button: **Date**

> A calender is shown.

2. Select the desired date.

>> The date is applied automatically.

Time of day

1. Press this button: **Time**

> The time is shown.

2. Press the time.
3. Set the desired time.

>> The time is applied automatically.

Switch 24h/12h

1. Select **12** to set the 12-hour format and **24** to set the 24-hour format.

ConnectedCooking

You can also have the time synchronized automatically through ConnectedCooking.

1. Press this button:
2. Press this button: **ConnectedCooking**
3. Next to **automatic time synchronization**, press this button: **ON**

13.2.3 Temperature format

Use this to choose whether to display temperatures in **°C** or **°F**.

13.2.4 Program view

Here, you can set whether intelligent cooking paths in the iCookingSuite and in the programming mode should be displayed in a single-column, dual-column or triple-column format.

1. Press this button: **Program view**
2. Select **Single-column**, **Dual-column** or **Triple-column**.

>> The selection is adopted automatically.

13.3 Light

1. Press this button:

2. Press this button: **Light**

13.3.1 Display brightness

Here, you can adjust the display brightness on a scale of 0 - 100 %.

1. Press this button: **Display brightness**
2. Select the desired value on the scale.

>> The display brightness is adjusted automatically.

13.4 Sound

1. Press this button:
2. Press this button: **Sound**

13.4.1 Master volume

Here, you can set the master volume of the unit on a scale of 0– 100 %.

1. Press this button: **Master volume**
2. Select the desired value on the scale.

>> The master volume is adjusted immediately.

13.4.2 Loading / action requests

This is where you select the sound or melody that the cooking system uses to prompt you to take action or load the cooking system. There are 37 sound options to choose from.

1. Press this button: **Loading/action request**
2. Press this button: **Sound**
3. Press the sound you would like to use.

> The sound will be played.

4. To turn off sounds, press this button: **OFF**
5. Tap in the icon bar to return to the overview screen.
6. If you want the sound to play continuously until the cooking system has been loaded or the action has been confirmed, press this button: **Continuous playback ON**
7. If you only want the sound to play for a certain length of time, press this button: **Continuous playback OFF**

> The **Tone length** section will be activated.

8. Set the length anywhere between 0 - 180 seconds.
9. To apply the setting, press this button in the icon bar:

>> You will be returned to the overview screen.

13.4.3 Program step end

This is where you select the sound or melody that the cooking system uses to indicate that a program step has been completed. There are 37 sound options to choose from.

1. Press this button: **Program step end**
2. Press this button: **Sound**
3. Press the sound you would like to use.

> The sound will be played.

4. To turn off sounds, press this button: **OFF**
5. Tap in the icon bar to return to the overview screen.

6. If you want the sound to play continuously until the cooking system has been loaded or the action has been confirmed, press this button: **Continuous playback ON**
7. If you only want the sound to play for a certain length of time, press this button: **Continuous playback OFF**

> The **Tone length** section will be activated.

8. Set the length anywhere between 0 - 180 seconds.
9. To apply the setting, press this button in the icon bar:

>> You will be returned to the overview screen.

13.4.4 End of cooking time

This is where you select the sound or melody that the cooking system uses to signal the end of the cooking time. There are 37 sound options to choose from.

1. Press this button: **End of cooking time**
2. Press this button: **Sound**
3. Press the sound you would like to use.

> The sound will be played.

4. To turn off sounds, press this button: **OFF**
5. Press in the icon bar to return to the sound overview screen.
6. If you want the sound to play continuously until the cooking system has been loaded or the action has been confirmed, press this button: **Continuous playback ON**
7. If you only want the sound to play for a certain length of time, press this button: **Continuous playback OFF**

> The **Tone length** section will be activated.

8. Set the length anywhere between 0 - 180 seconds.
9. To apply the setting, press this button in the icon bar:

>> You will be returned to the overview screen.

13.4.5 Process canceled / error detected

This is where you select the sound or melody that the cooking system uses to indicate that an error has been detected. There are 37 sound options to choose from.

1. Press this button: **Proc. interrupt / Error found**
2. Press the sound you would like to use.

> The sound will be played.

3. To turn off sounds, press this button: **OFF**
4. Tap in the icon bar to return to the overview screen.
5. If you want the sound to play continuously until the cooking system has been loaded or the action has been confirmed, press this button: **Continuous playback ON**
6. If you only want the sound to play for a certain length of time, press this button: **Continuous playback OFF**

> The **Tone length** section will be activated.

7. Set the length anywhere between 0 - 180 seconds.
8. To apply the setting, press this button in the icon bar:

>> You will be returned to the overview screen.

13.5 Cooking system

1. Press this button:

2. Press this button: **Cooking system**

13.5.1 Information on the unit type

Here, you can see the model of your unit and the software version installed.

13.5.2 Demo mode

You switch your unit to demo mode here. This function is useful if you want to present the functions of your unit without cooking in it.

1. To activate the function, press and hold this button: **ON**

>> When demo mode is activated, the unit will be restarted. This symbol will appear in the footer: D

13.5.3 Power steam

Use this setting if, in Steam [▶ 45] cooking mode, you want to ensure a continuous, uninterrupted supply of fresh steam when preparing particularly delicate products.

⚠ CAUTION

Working with the Power Steam function will generate a great deal of hot steam

You can be scalded by the hot steam when opening the cooking cabinet door.

1. When working with the Power Steam function, always open the cooking cabinet door carefully.

1. To activate the function, press: **ON**

>> In **Steam** cooking mode, the boiling temperature is replaced with this symbol:

13.5.4 Control nozzle

Use this setting to set whether the cooking system's control nozzle condenses excess steam. This function is standard in eco mode. Adjust this setting in order to optimize escaping steam. You can activate or deactivate the control nozzle:

- Activating the control nozzle can be especially useful for preventing undesired condensation in the kitchen.
- Deactivating the control nozzle allows you to save water if your ventilation system is sufficiently powerful.

Consult your RATIONAL service partner before activating or deactivating the function.

1. Press this button: **Control nozzle**
2. To activate the function, press this button: **ON**
3. To deactivate the function, press this button: **OFF**

13.5.5 Warning - door open when loading

Use this setting to specify whether you want a warning signal to sound when the cooking cabinet door is left open too long while the cooking system is being loaded.

1. Press this button: **Watchdog**
2. Press this button: **Watchdog Level 1**
3. Set the length of time between 0 -180 seconds.

13.5.6 Warning - door open when cooking

Use this setting to specify whether you want a warning signal to sound when the cooking cabinet door is left open too long during cooking.

1. Press this button: **Danger Level 1**
2. Press this button: **Danger Level 2**
3. Set the length of time between 0 -180 seconds.

13.5.7 Remote control

On Combi-Duos, this function allows you to transmit the screen of the lower unit to the screen of the upper unit, allowing you to control both units conveniently from the upper unit's display.

Please note: Adjust the settings on each of the units in the Combi-Duo.

✔ The units are connected to each other with a network cable.

1. Press this button: **Unit name**
2. Enter a unique unit name and press the Enter key on the keyboard.

> You entry will be applied automatically.

3. Press this button: **Unit color**
4. Select a color that can be used to identify the unit on the display.

> You entry will be applied automatically.

5. To activate the function, press: **Remote control ON**

> This symbol will be displayed in the footer:

6. To switch back and forth between units, press this button:

>> The display will be outlined in the unit color you have selected.

13.6 Cook

1. Press this button:
2. Press this button: **Cook**

13.6.1 Primary national cuisine

In primary national cuisine, cultural eating habits are translated into intelligent cooking paths. The cooking parameters of these intelligent cooking paths reflect these eating habits and dishes are prepared in the way that the guests in the relevant country expect. This means that you can master not just local cuisine, but cuisine from anywhere in the world. This setting is independent from the set language.

1. Press this button: **Primary national cuisine**
2. Scroll through the list and select the desired primary national cuisine.

>> The national cuisine is applied immediately. The intelligent cooking paths that correspond to the national cuisine are shown in the iCookingSuite. The cooking parameters of the intelligent cooking paths are adapted to the cultural eating habits.

13.6.2 Secondary national cuisine

You can add an additional national cuisine to the primary national cuisine. This means that you can prepare the typical dishes from 2 countries at the same time. This is an advantage, for example, if you want to offer a special weekly menu with a different national cuisine in your restaurant.

1. Press this button: **Secondary national cuisine**
2. Scroll through the list and select the desired secondary national cuisine.

>> The national cuisine is adopted immediately. In the iCookingSuite, the additional intelligent cooking paths of the secondary national cuisine are displayed and marked with . The cooking parameter settings are still influenced by the primary national cuisine [▶ 74].

13.6.3 A la carte plate weight

Before starting the Finishing step, set how heavy an empty plate is. Based on this information, your iCombi Pro will adjust the cooking steps so that they achieve an ideal Finishing result and so that no moisture forms on the plates. More information is available here: Set à la carte plate weight [▶ 51]

13.6.4 Banqueting plate weight

Before starting the Finishing step, set how heavy an empty plate is. Based on this information, your iCombi Pro will adjust the cooking steps so that they achieve an ideal Finishing result and so that no moisture forms on the plates. More information is available here: Setting the banqueting plate weight [▶ 51]

13.6.5 Number of racks

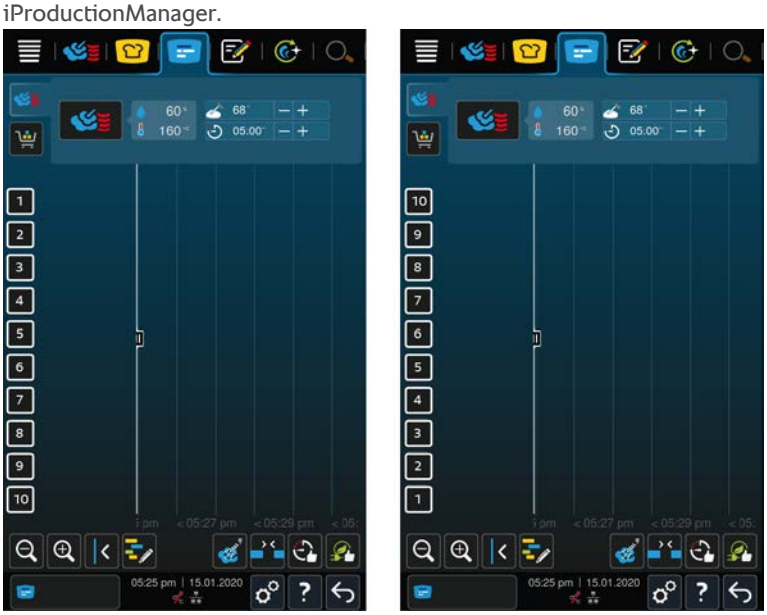
Here, you can set how many racks you want to use in the iProductionManager.

1. Press this button: **Number of racks**
2. Select the desired value between 0 - 10.

>> The setting is adopted immediately.

13.6.6 Order of racks

Here, you can set whether the rack order should be shown in ascending or descending order in the iProductionManager.



1. To display the racks in ascending order, press: **123**
2. To display the racks in descending order, press: **321**

>> The setting is adopted immediately.

13.6.7 Load calculation for manual programs in iProductionManager

Use this setting to specify whether cooking time should be extended on manual programs in iProductionManager when the door is left open during cooking and the measured energy loss is significant enough that the desired cooking results cannot be achieved using the current settings.

1. To activate the function, press this button: **Load calculation for manual programs in iProductionManager ON**

13.6.8 Hold time climate

Use this setting to specify how long you want the unit to maintain the climate inside the cooking cabinet when you are not preparing any dishes with iProductionManager.

1. Press this button: **Climate hold time**
2. Select the desired value on the scale.

>> The hold time will be adjusted immediately.

13.6.9 iProductionManager 3D

Use this setting to specify that you want to load two trays per level in iProductionManager. Each tray will be monitored separately. Please note that no more than 12 levels can be displayed at once.

1. To activate the function, press this button: **ON**

>> The setting will be applied immediately.

13.7 cleaning

1. Press this button: ⚙
2. Press this button: **Cleaning**

13.7.1 Forced cleaning

Here, you can select the period after which you wish to be prompted to clean the unit. You can only continue working with the unit once the cleaning is complete. This enables you to ensure that the cleaning and hygiene regulations are complied with in shift operation. More information is available here: Forced cleaning [▶ 92]

13.7.2 Cleaning schedule

Here, you can set the weekdays on which a forced cleaning should be carried out. This enables you to ensure that the cleaning and hygiene regulations are complied with in shift operation. More information is available here: Cleaning schedule [▶ 92]

13.8 Data management

Please note that **Data Management** functions will only be available once you have plugged a USB stick into the unit.

1. Press this button: ⚙
2. Press this button: **Data management**

You can change the following settings:

- Exporting HACCP data [▶ 77]
- Exporting error statistics logs [▶ 78]
- Exporting and importing programs [▶ 77]
- Exporting and importing profiles [▶ 77]
- Exporting and importing unit default settings [▶ 78]

13.8.1 Exporting HACCP data

Here, you can export the HACCP data recorded by the unit to a USB stick. You can also have the HACCP data sent automatically to ConnectedCooking.

✔ Start by inserting a USB stick in to the unit.

1. Press this button: **Copy HACCP logs to a USB stick**

>> The HACCP data is saved on the USB stick.

13.8.2 Exporting and importing programs

Use this function to export and import the programs you have created.

Export programs

✔ Use this function after you have created programs in programming mode.

✔ Start by plugging a USB stick into the unit.

1. Press this button: **Export programs**

>> The saved programs will be saved to the USB stick.

Import programs

1. Plug a USB stick containing previously exported programs into the unit.
2. Press this button: **Import programs**

>> The saved programs will be imported and displayed in programming mode.

13.8.3 Delete all programs

Use this function to delete the programs you have created.

1. Press this button: **Delete all programs**

> You will be prompted to confirm that you really want to delete the programs.

2. To confirm, press this button: ✓

>> A message will be shown confirming that all programs have been deleted.

13.8.4 Exporting and importing profiles

Export profile

✔ Use this feature once you have created profiles.

✔ Start by plugging a USB stick into the unit.

1. Press this button: **Export profiles**

>> The saved profiles will be saved to the USB stick.

Import profiles

1. Connect a USB stick containing previously exported profiles to the unit.
2. Press this button: **Import profiles**

>> The saved profiles will be imported and displayed in the user management area.

13.8.5 Delete all own profiles

Use this function to delete the profiles you have created. Preset profiles will not be deleted.

1. Press this button: **Delete all own profiles**

> You will be prompted to confirm that you really want to delete the profiles.

2. To confirm, press this button: ✓

>> A message will be shown confirming that all of your own profiles have been deleted.

13.8.6 Export and import images

Use this screen to import and export any images that you wish to assign to programs or shopping carts. Images must fit the following parameters:

- File type: PNG
- Color depth: 3 x 8 bit
- Image size: 130 x 130 px
- File size: max. 50 KB

Import images

1. Save the images to a USB stick in a folder named **userpix**.
2. Connect the USB stick to the cooking system.
3. Press this button: **Import images**

>> The saved images will be imported.

Export images

✔ Use this function once you have imported images.

✔ Start by plugging a USB stick into the cooking system.

1. Press this button: **Export images**

>> The stored images will be saved to the USB stick.

13.8.7 Delete all own images

Use this function to delete the images you have imported.

1. Press this button: **Delete all own images**

> A prompt will appear asking if you really want to delete the images.

2. To confirm, press this button: ✓

>> A message will be shown confirming that all of your own images have been deleted.

13.8.8 Exporting and importing unit default settings

Export basic unit settings

✔ Start by inserting a USB stick in to the unit.

1. Press this button: **Basic unit settings export**

>> The basic unit settings are saved on the USB stick.

Import basic unit settings

1. Connect a USB stick containing already exported basic unit settings to the unit.
2. Press this button: **Basic unit settings import**

>> The basic unit settings are imported.

13.8.9 Delete all user data

13.8.10 Export developer logs

13.8.11 Exporting error statistics logs

Here, you can export error statistics log to a USB stick.

✔ Start by inserting a USB stick in to the unit.

1. Press this button: **Copying error statistics log to a USB stick**

>> The error statistics log is saved on the USB stick.

13.9 Network settings

1. Press this button:
2. Press this button: **Network settings**

You can find out how to connect your unit to a WLAN network here: Establish WLAN connection [▶ 84]

You can find out how to connect your unit to a network here: Establish network connection [▶ 85]

13.10 User management

1. Press this button:
2. Press this button: **User management**

You can find out how to create and change profiles and transfer them to other units here: Managing profiles and permissions [▶ 81]

13.10.1 Creating a MyDisplay menu

1. Press this button: **Create new MyDisplay**

> The functions and intelligent assistants on the menu bar will be displayed.

2. Press the desired button.

> All available functions will be displayed.

- Within the **Manual Cooking** section, you have access to the **Steam**, **Combination** and **Hot Air** cooking modes.
- You can access all intelligent cooking paths within the **iCookingSuite** section.
- All manual and intelligent programs as well as shopping carts are available to you within the **Programming Mode** section. If you have not yet saved any programs or shopping carts, this section will be empty.
- Within the **iCareSystem** section, you have access to all Cleaning modes [▶ 90] and Cleaning programs [▶ 90].

1. Tap each function you would like to assign to the MyDisplay menu.

> The function will be marked with .

2. To check the list of functions on the MyDisplay menu, press this button:
3. To remove a function from the MyDisplay menu, press this button:
4. To name the MyDisplay menu, press this button:
5. Enter a name.
6. To save your MyDisplay menu, press this button:

>> You will be returned to the overview screen.

1. To assign the MyDisplay menu to a profile, press this button: **Edit profile**
2. Select the desired profile.
3. Press this button: **Adjust menu bar**
4. Press the following button beside the MyDisplay menu: **ON**
5. Tap in the icon bar to return to the user profile overview screen.

>> Profile activation [▶ 82] will result in the new MyDisplay menu being shown in the menu bar.

13.10.2 Editing and deleting MyDisplays

✔ Create a MyDisplay menu before using this function.

1. Press this button: **Editing MyDisplay**

2. Select a MyDisplay menu.
3. Tap each function you would like to add to / remove from the MyDisplay menu.
4. To rename the MyDisplay menu, press this button:
5. Enter a name.
6. To save your changes, press this button:
7. To delete a MyDisplay menu, press this button:

> You will be prompted to confirm that you really want to delete the element.

8. To confirm, press this button:

13.11 Service

1. Press this button:
2. Press this button: **Service**

The following information is available:

- Information on the unit type
- ChefLine [▶ 98]
- Hotline - Service [▶ 98]
- Service level

  This function is only available to RATIONAL service partners.
- Software update info [▶ 80]
- Installed software version [▶ 80]

13.11.1 Installed software version

Here, you will find all information on the installed software version and installed help packages.

13.11.2 Software update info

Here, you can see which software version is installed on your unit. If you have connected your unit with ConnectedCooking and activated the function **Download software updates automatically**, the software updates are made available automatically. More information is available here: Run software updates automatically [▶ 87] If a software update is available, the current software version is shown and the **Start installation** button is active.

1. Press this button: **Start installation**

>> The software update is carried out and the unit is rebooted.

13.12 ConnectedCooking

1. Press this button:
2. Press this button: **ConnectedCooking**

You can find out how to connect your unit with ConnectedCooking and what functions are available here: ConnectedCooking [▶ 86]

14 Kitchen management

14.1 Managing profiles and permissions

You can compile users to profiles and assign access authorizations to these profiles. Your unit is assigned a profile that can not be deleted as standard. You can add up to 10 additional profiles.

14.1.1 Create new profile

1. Press this button:
2. Press this button: **User profile**
3. Press this button: **Add new profile**
4. If you want to base a profile on an existing profile, press this button: **from an existing profile**
5. If you want to base a profile on a profile template, press this button: **from a profile template**

> A message will be displayed indicating that the new profile has been created.

6. Press on the icon bar to return to the user profiles overview screen.
7. Press this button: **Edit profile**
8. Press this button: **New profile**

Adjusting profile settings

1. Press this button: **Profile settings**
2. To give the profile a name, press: **Edit profile name**
3. Enter a unique profile name and press the Enter key on the keyboard.

> You will be returned to the profile overview screen.

4. To assign a password to the profile, press: **Edit profile password**
5. Enter a password and press the Enter key on the keyboard. Make note of the password and make sure no unauthorized third parties can access it. If you forget the password, you will no longer be able to access the settings. If this happens, please contact your RATIONAL service partner.

> You will be returned to the profile overview screen.

6. To assign a user interface language to the profile, press: **Edit language**
7. Scroll through the list and select the desired language.

> You will be returned to the profile overview screen.

8. To assign main user or restricted rights to the profile, press the button: **Edit profile type**
9. Select **Main user** to assign the user profile all permissions for editing profiles. Selecting this profile type will give all users complete access to the unit
10. Select **Restricted user** to assign restricted rights to the user profile. If you select this profile type, you can choose to hide all elements on the user interface except for favorites.

> You will be returned to the profile overview screen.

11. To assign a primary national cuisine to the profile, press: **Edit primary national cuisine**
12. Scroll through the list and select your desired primary national cuisine.

> You will be returned to the profile overview screen.

13. To assign a secondary national cuisine to the profile, press: **Edit secondary national cuisine**
14. Scroll through the list and select your desired secondary national cuisine.

> You will be returned to the profile overview screen.

15. To hide all elements on the user interface except favorites, go to **Hide all elements except favorites** and press this button: **ON**
16. Press on the icon bar to return to the user profiles overview screen.

Adjusting the menu bar

Define which functions and intelligent assistants should be shown on the menu bar.

1. Press this button: **Adjusting the menu bar**
2. Any of the following intelligent assistants or functions can be hidden for a user profile by pressing this button:**OFF**
   - Home
   - Manual cooking modes
   - iCookingSuite
   - iProductionManager
   - Programming mode
   - iCareSystem
   - Search assistant
1. Press on the icon bar to return to the user profiles overview screen.

Cooking parameter permissions

1. Press this button: **Cooking parameter permissions**
2. To allow the user profile to change cooking parameters during cooking, press this button: **operable**
3. To prevent the user profile from changing cooking parameters during cooking, press this button: **not visible**

iProductionManager

1. Press this button: **Profile settings**
2. Any of the following elements can be hidden for a user profile by pressing this button:**OFF**
   - Steam injection
   - Edit ticket board
   - Plans
   - Optimization functions
   - Manual ticket board
1. Press on the icon bar to return to the user profiles overview screen.

14.1.2 Activate profile

✔ You have created a profile [▶ 81].

1. Press this button: **Activate profile**
2. Select the desired profile.
3. If you have assigned a password to the profile, enter the password.
4. To confirm, press this button:

>> The profile is activated immediately.

>> The activated profile is shown when you open the home screen. If you have displayed multiple profiles, you can scroll through the list. To create a new profile [▸ 81], press the button: +

14.1.3 Transferring a profile to other devices

You can transfer profiles you have created on a unit to other units:

✔ Start by inserting a USB stick in to the unit.

1. Press this button:
2. Press this button: **User profile**
3. Press this button: **Profile export**

> All created profiles are loaded onto the USB stick.

4. Connect the USB stick containing the downloaded profiles to another unit.
5. Press this button:
6. Press this button: **User management**
7. Press this button: **Profile import**

>> All profiles are loaded onto the unit and displayed after a short wait time.

14.1.4 Delete profile

You can delete all profiles, except for the administrator profile assigned as standard.

✔ You have created a profile [▸ 81].

1. Press this button: **Edit profile**
2. Select the desired profile.
3. Press this button: **Profile settings**
4. Press this button: **Delete profile**

>> The profile is deleted.

14.2 Hygiene management

14.2.1 Recorded HACCP data

The following HACCP data is recorded for each batch:

- Batch number
- Unit model

- Serial number
- Software version
- Date and time
- cleaning program
- Cooking cabinet temperature
- Target core temperature
- Measured core temperature
- Time (hh.mm.ss)
- Temperature unit
- Connection to energy optimization system
- Half energy
- Cooking path name
- Opening / shutting of cooking cabinet door
- change operating modes
- Automatic cleaning

14.2.2 Exporting HACCP data

HACCP data is stored to your unit for 40 days. You can download the data whenever you like during this period. More information is available here: Exporting HACCP data [▶ 77]

14.2.3 Transmitting HACCP data to ConnectedCooking automatically

If your unit is connected to ConnectedCooking, you can set it to transmit HACCP data to ConnectedCooking automatically when a cooking path finishes.

✔ Start by connecting your unit to ConnectedCooking [▶ 86].

1. Press this button: ⚙
2. Press this button: **ConnectedCooking**
3. Next to **Transfer HACCP data automatically**, press the button: **ON**

>> Now HACCP data will be transmitted automatically upon completion of each cooking path. You can view that data on connectedcooking.com or through the ConnectedCooking app.

14.3 Connecting units to a network

The following options are available when you network your unit:

- Operate both units of a Combi-Duo installation on just one unit.
- Connect the units with ConnectedCooking.

14.3.1 Establish WLAN connection

Connecting the unit to a wireless network that requires you to log in via a website will not allow the unit to establish a wireless connection.

1. Press this button: ⚙
2. Press this button: **Network**
3. To activate the function, press this button: **ON**
4. Press this button: **Wireless LAN**

> A list of all available wireless networks is shown. Wireless networks will be shown in descending order of signal strength.

5. Select the wireless network you wish to use.

> You will be prompted to enter the password for the wireless network.

6. To confirm, press this button: ✓

> Once the connection has been established successfully, the following symbol appears in the footer:

> The wireless network will be displayed at the top of the list of available wireless networks.

7. To view connection details, click this button next to the wireless network: **V**
8. To disconnect from the network, go to the connection details and press this button: **Disconnect**
9. Go to the icon bar and press to return to the network settings overview screen.

>> The name of the wireless network will be displayed in the **Wireless network** section.

14.3.2 Connecting the network cable

Your unit is equipped with a network connection as standard. To connect your unit with the network and to ensure that your unit is protected from water jets from all directions, use a network cable with the following properties:

- Network cable category 6
- Maximum plug length of 45 mm
- Plug diameter of 18.5 mm
- Cable diameter of 5.5 – 7.5 mm

⚠ CAUTION

The function parts around the network connection can reach temperatures of over 60 °C

You may burn yourself when connecting a network cable to a unit that is currently in use or that was recently in use.

1. Allow the unit to cool down before connecting the network cable.

1. Unscrew the protective cover.
2. Feed the individual parts of the protective cover onto the network cable.
3. Connect the network cable to the network connection.
4. Screw on the protective cover.

14.3.3 Establish network connection

✔ Make sure you have all network connection data on hand.

1. Press this button:
2. Press this button: **Network settings**
3. Press this button: **LAN**
4. Press this button: **IP network**
5. Enter the IP address.
6. Press this button: **IP gateway**
7. Enter the IP gateway address.

8. Press this button: **IP subnetmask**
9. Enter the IP subnetmask.
10. To assign the network configuration to clients via a server, activate DHCP. Press this button: **ON**

> IP address, gateway and DNS will now be configured automatically.

11. Press this button: **DNS 1 (primary)**
12. Enter the DNS server address.

14.4 ConnectedCooking

ConnectedCooking is RATIONAL's state-of-the-art networking solution. Whether you own one RATIONAL unit or several, ConnectedCooking opens up a wealth of new and convenient possibilities. All you have to do is connect your RATIONAL unit to a network and then visit connectedcooking.com to register.

In ConnectedCooking, you can see the online status, cleaning details, operating statistics and whether HACCP specifications are complied with at a glance. The following features are also available:

- **Push notifications**

  Any time a unit is ready to load, finishes a cooking process, or needs service, you'll receive real-time information no matter where you are.
- **Transfer and manage cooking paths**

  Transfer tried-and-tested cooking paths automatically to all units in your business.
- **Automatic software updates**

  Software updates are always provided automatically and at no cost to you.

Under connectedcooking.com, you will also find extensive recipe libraries, tips and tricks from our professionals and a wide range of application videos.

14.4.1 Connect the unit with ConnectedCooking

Once you connect your cooking system to ConnectedCooking, the following features will be available:

- Transmitting HACCP data to ConnectedCooking automatically [▶ 84]
- Transmitting service data to ConnectedCooking automatically [▶ 98]

✔ Make sure you have established a network connection.

✔ Make sure to register on connectedcooking.com.

1. Press this button:
2. Press this button: **ConnectedCooking**
3. Press this button beside **Connect**: **ON**

> After a few moments, a nine-digit PIN and a QR code will be displayed. If you do not have a smartphone available, you can register through www.connectedcooking.com. If you have a smartphone available, you can scan the QR code.

Registration without smartphone

1. Note down the PIN.
2. Log into www.connectedcooking.com.
3. Click this symbol: **Cooking system management**
4. Select: **Cooking systems overview**
5. Click this symbol: Red circle with +
6. Enter a cooking system name under **Name**.
7. Under **Activation key**, enter the PIN showed on the cooking system display.

>> After a few moments, the cooking system will be displayed on ConnectedCooking's cooking systems overview screen.

>> The display will indicate that a connection has been established between the cooking system and the ConnectedCooking server. This symbol will appear in the footer:

>> You will receive an email confirming that the cooking system has been registered successfully.

Registration with smartphone

✔ Make sure you have a QR code scanner app installed on your smartphone.

✔ Make sure you have the ConnectedCooking app installed on your smartphone.

1. Scan the QR code.

>>

>> After a few moments, the cooking system will indicate that a connection has been established to the ConnectedCooking server. This symbol will appear in the footer:

>> The cooking system will appear on the ConnectedCooking cooking systems overview screen.

>> You will receive an email confirming that the cooking system has been registered successfully.

14.4.2 Disconnecting from ConnectedCooking

You can disconnect from ConnectedCooking at any time. Connection details will be stored so that you can re-connect without having to re-enter the connection details.

1. Press this button:
2. Press this button: **ConnectedCooking**
3. Press this button beside **Connect**: **OFF**

>> The system will indicate that the ConnectedCooking server is available, but the cooking system is not connected to it.

14.4.3 Logging a cooking system off ConnectedCooking

You can log a cooking system off ConnectedCooking at any time. Connection details will be deleted. To re-connect the cooking system to ConnectedCooking, you will need to register it again. More information is available here: Connect the cooking system with ConnectedCooking [▶ 86]

1. Press this button:
2. Press this button: **ConnectedCooking**
3. Press this button: **Log off**

> You will be asked to confirm whether you really want to log off ConnectedCooking.

4. Press this button:

14.5 Run software update

Automatic software updates via ConnectedCooking

✔ Start by connecting your unit to ConnectedCooking.

1. Press this button:
2. Press this button: **ConnectedCooking**
3. To activate the **Download software updates automatically** function, press the button: **ON**
4. Press this button:
5. Press this button: **Service**
6. Press this button: **Software update info**
7. Press this button: **Start installation**

>> The software update is carried out and the unit is rebooted.

Software update via USB stick

✔ You have connected a USB stick containing a software update to the unit.

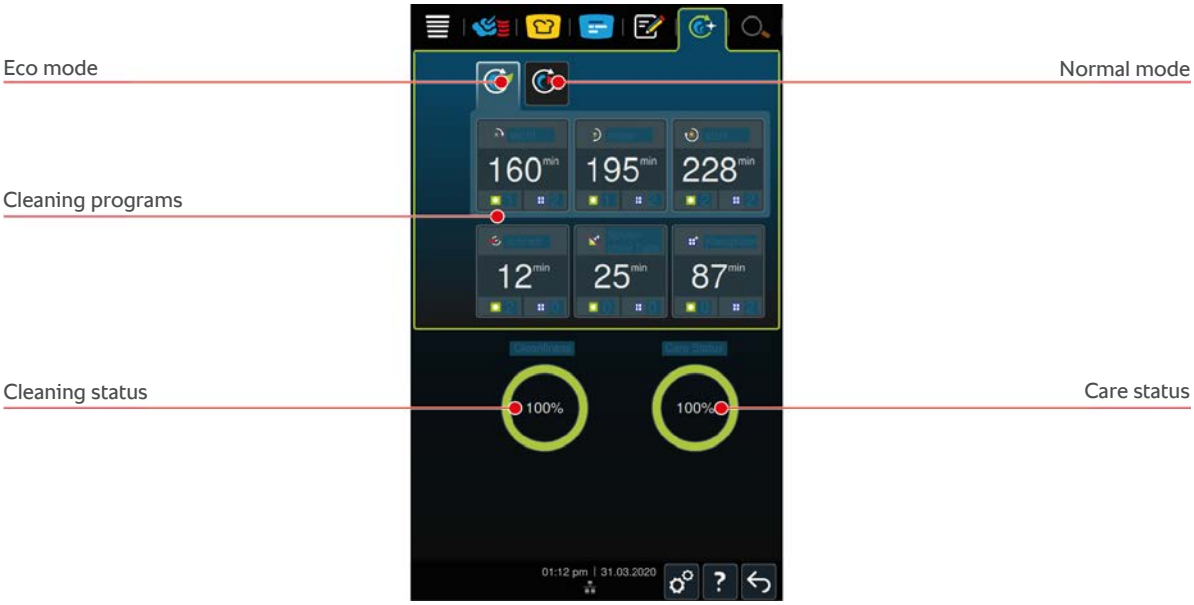
✔ A message appears informing you that a software update has been detected.

1. Confirm the message that a software update should be carried out.

>> The software update is carried out and the unit is rebooted.

15 Automatic cleaning - iCareSystem

The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It recognises how dirty the unit is and proposes the ideal cleaning program and the optimal quantity of care products.



15.1 General safety information

- Only use the manufacturer's recommended Active Green cleaner tabs and care tabs in automatic cleaning.

To avoid scalding and burn injuries:

- Allow the unit and all functional components to cool down before starting automatic cleaning.

To avoid severe chemical burns:

- Cleaning and care products can cause severe eye damage and chemical burns to the skin. Always wear securely fitting safety eyewear and chemical-resistant gloves when cleaning the unit.
- Keep the cooking cabinet door closed during automatic cleaning. Otherwise, hot steam and corrosive cleaning chemicals could escape. If you open the cooking cabinet door during automatic cleaning, a warning signal will sound.
- Make sure the core temperature probe is not dangling out of the unit while automatic cleaning is in progress. This could damage the seal on the cooking cabinet door and allow corrosive cleaning chemicals to escape.
- Do not clean the externally attached core temperature probes using automatic cleaning.
- Before preheating the unit for cooking, remove all cleaning products and cleaning product residues.

How to respond if you come into contact with cleaning chemicals:

- If you touch cleaning agents when not wearing gloves or your skin otherwise comes into contact with Active Green cleaner tabs, rinse your skin with running water for 10 minutes.

- If you get cleaning chemicals into your eyes, rinse your eyes with running water for 15 minutes. Remove your contact lenses, if applicable.
- If you swallow cleaning chemicals, rinse your mouth out with water and drink two glasses of water immediately. Do not induce vomiting.
- Call the poison control hotline or a doctor immediately.

15.2 Cleaning modes

The **light**, **medium** and **fast** cleaning programs can be used in two different cleaning modes:

Eco mode

If you select this cleaning mode, cleaning programs [▶ 90] will clean the unit using less water and cleaning chemicals, but cleaning will take longer than it does in Normal mode.

Normal mode

If you select this cleaning mode, cleaning programs [▶ 90] will use more cleaning chemicals and water to clean the unit, but they will be shorter than in Eco mode.

15.3 Cleaning programs

The following cleaning programs are available to you:

Program	Mode	Description	Care product
Light	Eco / Normal	Suitable for removing minor food residue and limescale accumulated when using the cooking system at temperatures of up to 200°C.	▪ Active Green cleaner tabs ▪ Care tabs
medium	Eco / Normal	Suitable for removing stains and limescale that have accumulated during cooking paths involving grilling or frying.	▪ Active Green cleaner tabs ▪ Care tabs
strong	Eco / Normal	Suitable for removing heavy soiling or significant limescale buildup that has occurred during cooking paths involving grilling or frying.	▪ Active Green cleaner tabs ▪ Care tabs
fast	–	Suitable for interim cleaning, to remove heavy soiling quickly. This cleaning program does not reset the forced cleaning timer.	▪ Active Green cleaner tabs
Rinse w/o tabs	–	Suitable for removing water-soluble dirt and grime. This cleaning program does not reset the forced cleaning timer.	–
rinse	–	Suitable for removing stains containing limescale that occur during cooking paths involving baking or steaming.	▪ Active Green cleaner tabs

TIP

If your unit is connected to soft water, the recommended number of Active Green cleaner tabs may be reduced by up to 50%.

15.4 Cleaning and care status

iCareSystem automatically detects your unit's cleaning and care status.

Cleaning status

- When the indicator is green, the unit is clean.
- When the indicator is yellow, the unit is dirty, but you can continue using it to prepare food until you are prompted to run a cleaning program.
- When the indicator is red, the unit is very dirty. Start a cleaning program as soon as possible - no later than the next time you are prompted to run a cleaning program.

Care status

- When the care status indicator is green, the steam generator is free of limescale.
- When the indicator is yellow, the steam generator has a small amount of limescale buildup.
- When the indicator is red, the steam generator has a great deal of limescale buildup. Start a cleaning program as soon as possible - no later than the next time you are prompted to run a cleaning program.

15.5 Starting automatic cleaning

✔ The hinging racks are correctly placed in the cooking cabinet.

✔ Make sure the mobile oven rack is placed correctly within the unit.

✔ If your unit is equipped with an optional integrated fat drain, remove the drip pan from the cooking cabinet and close the drain pipe. You can set whether you want to be prompted to close the integrated fat drain before starting automatic cleaning. More information is available here: Integrated fat drain

1. In the menu bar, press this button:
> If the cooking cabinet temperature is above 122°F, this message is displayed: **Cooking cabinet too hot**
2. Start the Cool Down function [▶ 44] to lower the cooking cabinet temperature.
3. Start the cleaning program [▶ 90] of your choice.
4. Open the cooking cabinet door.
5. Remove any containers and trays from the cooking cabinet.

6. ⚠ **WARNING! Risk of chemical burns! Wear close-fitting protective goggles and chemical-resistant gloves to protect yourself reliably when working with Active Green cleaner tabs and care tabs.** Unwrap the indicated number of Active Green cleaner tabs and place them into the floor drain sieve.
7. Unwrap the indicated number of Care tab packages and place them into the care drawer.
8. Close the cooking cabinet door.

>> Automatic cleaning will start.

>> When automatic cleaning is finished, a signal tone will sound.

TIPS:

- If foam builds up in the cooking cabinet even though you have used the recommended number of Active Green cleaner tabs, use fewer tabs the next time you run automatic cleaning. If foam continues to build up, please contact your RATIONAL Service Partner.

15.6 Canceling automatic cleaning

Except for quick clean, you can cancel any automatic cleaning programs within 30 seconds of starting them. After that, automatic cleaning can no longer be canceled.

1. Press this button: ↩
> You will be asked if you really want to cancel cleaning.
2. Press this button: ✓
3. Open the cooking cabinet door.
4. ⚠ **WARNING! Danger of chemical burns! Wear close-fitting protective goggles and chemical-resistant gloves to protect yourself reliably when working with Active Green cleaner tabs.** Remove the Active Green cleaner tabs from the cooking cabinet and dispose of them.
5. Rinse the cooking cabinet with water to eliminate any remaining Active Green cleaner tab residue.
6. Close the cooking cabinet door.

> This message will be displayed: **Cancellation successful - please check cooking cabinet for cleaner residue**

TIP

If a power failure occurs during automatic cleaning, automatic cleaning will be interrupted. Once power has been established again, automatic cleaning will resume.

15.7 Forced cleaning

If you have activated forced cleaning, you will be prompted to clean the cooking system after a defined time. You can only continue working with the cooking system once cleaning is complete.

1. Press this button: ⚙
2. Press this button: **Cleaning**
3. Press this button: **Forced cleaning**
4. To activate forced cleaning, press this button: **ON**
5. To set the time after which you want to be prompted to clean the cooking system, press this button: **Time to cleaning request** Please note that this time represents how long the cooking system has been in operation, not how much total time has passed.
6. Set the time anywhere between 1– 24 hours.
7. To set the number of hours by which cleaning can be postponed following a prompt, press this button: **Forced cleaning delay time**
8. Set the time anywhere between 1 – 24 hours.

>> The footer will indicate how many hours of operation are left until cleaning will be required.

15.8 Cleaning schedule

Use a cleaning schedule to specify the weekdays on which you want Forced cleaning [▸ 92] to occur.

1. Press this button:
2. Press this button: **Cleaning**
3. Press this button: **Cleaning schedule**
4. In order to define how the cooking system behaves when a cleaning request is issued, press this button: **Scheduled cleaning time**
5. If you do not want to be notified when the scheduled cleaning time arrives, press this button: **OFF**
6. If you want a warning to be displayed at the scheduled cleaning time, press this button: **Warning**
7. To specify that cleaning must be done immediately when a cleaning request is displayed, press this button: **Forced cleaning**
8. Tap in the icon bar to return to the cleaning schedule overview screen.
9. Select the day of the week on which you want cleaning to occur.
10. Press this button: **ON**
11. Set the time at which you want cleaning to occur.
12. Tap in the icon bar to return to the cleaning schedule overview screen.

16 Care

⚠ WARNING

Accumulated grease or food residue in the cooking cabinet

Failure to clean the cooking cabinet sufficiently could result in food residue or accumulated grease creating a fire hazard.

1. Clean the unit daily.
2. If a fire breaks out, leave the cooking cabinet door closed in order to cut off the fire's oxygen supply. Switch the unit off. If the fire has spread, use a fire extinguisher that is suitable for grease fires. Never use water or foam extinguishing agents on grease fires.

16.1 General safety information

To avoid scalding and burn injuries:

- Allow the unit and all functional components to cool down before cleaning.

To avoid property damage, injury or death:

- Disconnect the unit from the power supply for all cleaning work except for automatic cleaning.
- Clean the unit daily even if you are only using the Steam manual operating mode.
- Do not use the unit's automatic cleaning functions to clean accessories.

16.2 Care intervals

Care interval	Functional components
Daily	▪ Cooking cabinet ▪ Cooking cabinet seal ▪ Cooking cabinet door ▪ Drip pan and discharge spout ▪ core temperature probe ▪ Accessories ▪ Hand shower
Weekly	▪ Unit exterior surfaces ▪ LED cover ▪ Control panel ▪ Plastic parts
Monthly	▪ steam nozzle

The function parts must be cleaned according to the care interval, but can be cleaned more often if required.

16.3 Care products

Suitable care products

- Clean the following functional components using lukewarm water, a mild cleaning agent, and a soft cloth:
  - Cooking system exterior
  - Cooking cabinet door glass
  - LED cover inside cooking cabinet door
  - Cooking cabinet seal

- Clean accessories using lukewarm water, a mild cleaning agent, and a soft cloth.

Unsuitable care products

Do not use any of the following products to clean the unit or its functional components or accessories:

- Scouring agents
- Hydrochloric acid, lye, sulphurous substances, or other oxygen-consuming agents
- Undiluted alcohol, methanol, or solutions such as acetone, benzene, toluene, or xylene
- Oven cleaner or grill cleaner
- Pot scrubber with steel wool
- Steel wool
- High-pressure cleaning jets
- Sharp or pointed tools

16.4 Cleaning the cooking cabinet door

Clean glass panels

1. Open the cooking cabinet door fully until it locks into place.
2. Release the locks on the glass panels by pressing lightly.
3. Swing the glass panes on the cooking cabinet door open one at a time.
4. Clean the glass panels of the cooking cabinet door with lukewarm water, a mild cleaning agent and a soft cloth.
5. Let the glass panels of the cooking cabinet door dry completely.

Clean LED covers

Once you have cleaned the glass panels of the cooking cabinet door, you can also clean the LED covers. Only clean the LED covers with suitable care products [▸ 94].

The LED cover is between the front and center panes of glass on the cooking cabinet door.

✔ The glass panels of the cooking cabinet door are unlocked.

1. Clean the LED cover with lukewarm water, a mild cleaning agent and a soft cloth.
2. Let the LED cover door dry completely.
3. Lock all the panes back into position on the cooking cabinet door.

Clean the cooking cabinet door gasket

If you operate your unit in continuous operation and at high cooking cabinet temperatures above 260 °C and mainly cook fatty and gelatinous food, the cooking cabinet door gasket can quickly become worn. To increase the life of the cooking cabinet door gasket, clean these daily.

✔ The cooking cabinet door is open.

1. Clean the cooking cabinet door gasket with lukewarm water, a mild cleaning agent and a soft cloth.
2. Let the cooking cabinet door gasket dry completely.

16.5 Descaling the steam nozzle

Required tool

- Hexagon key

1. Switch the unit off.
2. Loosen the nut of the steaming nozzle with the hexagon key (A).
3. Remove the steaming nozzle.
4. **⚠WARNING! Danger of chemical burns! Wear a mask and chemical protective gloves for reliable protection when handling descaler.** Place the steaming nozzle in descaler (B).
5. Leave the steaming nozzle in the descaler until the scale is dissolved.
6. Remove the descaled steaming nozzle from the descaler.
7. Rinse the steaming nozzle thoroughly with water and then leave it to dry completely.
8. Reassemble the steaming nozzle in reverse order.

16.6 Cleaning the air filter

Tools required

- Screwdriver

Please contact your RATIONAL Service Partner if you would like to clean the air filter.

Please contact your Service Partner if you would like to clean the air filter.

NOTE

Spraying water may penetrate into the unit if the air filter is not inserted correctly

Correct attachment of the air filter is the only way of protecting the unit from water spraying in any direction.

1. Slide the air filter into the unit so that it snaps into place.

16.7 Cleaning the hand shower

1. Pull the hand shower hose all the way out and hold it in place.
2. Use a soft sponge to clean the hand shower and the hose.
3. To remove stubborn scale deposits, clean the hand shower and the hose using diluted vinegar.

16.8 Cleaning the control panel

If your device is equipped with a lockable control panel, the lockable control panel must be unlocked and the cover opened before cleaning the control panel.

You can lock the display before cleaning it, in order to keep from accidentally starting cooking paths, taking action or accessing functions.

1. Press and hold this button:
> After a few seconds, the display lock will be activated and the symbol displayed:
2. Clean the display using a soft cloth.
3. To lock the display, press and hold the button:
> The display will show this symbol:
4. **CAUTION! Avoid cuts! The central selection knob has sharp edges. Wear gloves when cleaning the central selection knob and the surfaces around it.** Remove the central selection knob by hand, without using tools.
5. Clean the central selection knob and the surface underneath it using a soft cloth.
6. Reattach the central selection knob.

16.9 Cleaning accessories

1. Allow accessories to cool before cleaning them.
2. Use a soft cloth to remove any traces of food and grease, starch or protein residues.
3. If the stains do not come out easily, soak the accessory in lukewarm water and then use a soft cloth to wipe them clean.

16.10 Cleaning the drain ventilation pipe

If your cooking system was connected to a pre-existing siphon at the time of installation, a ventilation pipe was installed on the drain. If your water is soft or the cooking system is connected to a water softening system, and if you frequently use **medium** and **strong** cleaning programs, the foam generated during cleaning will be drained into the ventilation pipe. Clean the ventilation pipe once per week in order to ensure that foam can drain properly.

1. Pour warm water into the ventilation pipe until it is clean and free of residue. Use water at a temperature of 60°C.

17 Inspiration and help

17.1 Unit help function

These instructions for use are loaded to your unit, along with numerous example applications from all over the world. These example applications show you which foods are best suited to a particular intelligent cooking path. They also provide information about load capacities and using special accessories.

The unit help function is context-sensitive, meaning that accessing help from a particular display area will show you help relevant to that area.

1. Press this button: ?

> The help screen will open to the relevant help information.

17.2 Telephone help

ChefLine®

Whenever you have application or recipe questions, we'd be happy to provide assistance through our ChefLine. We offer quick, straightforward advice from one chef to another, 365 days a year. Just call our ChefLine®. You can find the number on the ChefLine® sticker on the cooking cabinet door, or by visiting rational-online.com.

RATIONAL Service Partners

Our units are reliable and built to last. Should you ever encounter technical issues, our RATIONAL Service Partners can provide fast, efficient assistance. Spare part supplies are guaranteed, and weekend emergency service is included. Check rational-online.com for the number.

17.3 Service-related help

17.3.1 Transmitting service data to ConnectedCooking automatically

If your unit is connected to ConnectedCooking, you can set it to transmit service data to ConnectedCooking automatically at regular intervals.

✔ Start by connecting your unit to ConnectedCooking [▶ 86].

1. Press this button: ⚙
2. Press this button: **ConnectedCooking**
3. Next to **Transfer service data automatically**, click this button: **ON**

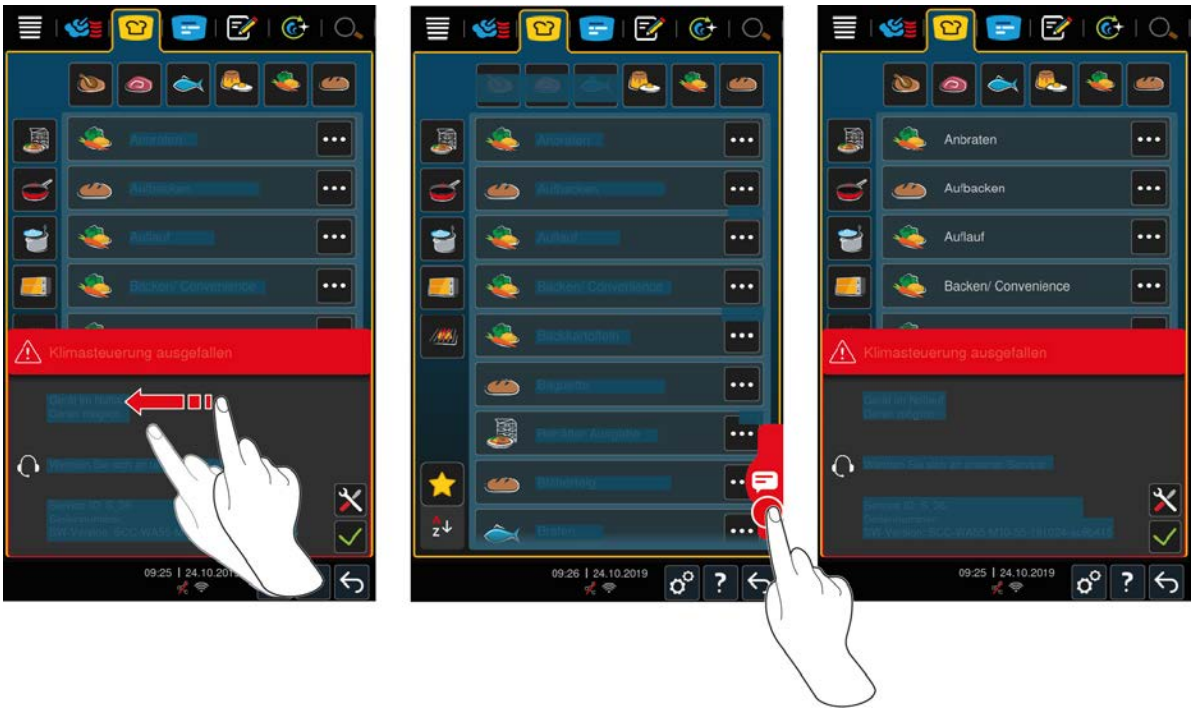
>> Service data will now be transferred to ConnectedCooking automatically. You can view that data on connectedcooking.com or through the ConnectedCooking app.

17.3.2 Querying service data

You can call up the service data in the settings. More information is available here: Service [▶ 80]

17.4 Problem resolution

You can swipe error messages aside if they appear while you are waiting for help. The error messages will be minimized and shown on the side of the display as a red symbol. Tapping that symbol will display the error message in original size again.



Please contact your RATIONAL Service Partner regarding all error messages. Always have your cooking system's serial number and the installed software version number at the ready. This information will be displayed in the error message.

17.4.1 Error messages heating steam generator

Error report	Cause	Cooking possible
Service 10	The SC mechanism is faulty.	Yes
Service 11	The steam generator's water inlet is faulty.	Yes
Service 12	The measurement of the water quantity is incorrect.	Yes
Service 13	The water level in the steam generator is not recognised correctly.	Only the convection mode is available at the moment.
Service 20.8	The temperature probe is defective.	Only the convection mode is available at the moment.
Service 28.4	The temperature limit of the cooking cabinet has been exceeded.	Only the convection mode is available at the moment.
Service 42.1	The water supply is faulty.	Only the convection mode is available at the moment.
Service 43.1	The internal water supply is not closing.	Only the convection mode is available at the moment.
Service 46.1	The water supply is faulty.	Yes

17.4.2 Error messages for gas units

If your unit it connected to the gas supply, the following additional error message could appear. For all error messages, please contact your RATIONAL Service Partner [▸ 98]. Always have the serial number of your unit ready.

Error report	Cause	Cooking possible
Service 32.1	The gas burner is faulty. Close the shut-off valve on the gas line.	No
Service 32.2	The gas burner is faulty.	No

Error report	Cause	Cooking possible
	Close the shut-off valve on the gas line.	
Service 32.3	The gas burner is faulty. Close the shut-off valve on the gas line.	No
Service 33.1	The gas burner is faulty. Close the shut-off valve on the gas line.	No
Service 33.2	The gas burner is faulty. Close the shut-off valve on the gas line.	No
Service 33.3	The gas burner is faulty. Close the shut-off valve on the gas line.	No
Service 34.32	The internal data communication is faulty.	Yes
Service 60	The initialisation of the ignition box is defective. Switch the unit off and on again. If the error is still displayed, call your Service Partner.	–

17.4.3 Error messages heating hot air

Error report	Cause	Cooking possible
Service 20.1	The temperature probe is defective.	No
Service 28.1	The temperature limit of the steam generator has been exceeded.	No
Service 28.2	The temperature limit of the cooking cabinet has been exceeded.	No
Service 34.1	The internal data communication is faulty.	No
Service 34.2	The internal data communication is faulty.	No
Service 34.4	The internal data communication is faulty.	No
Service 42.3	The water supply is faulty.	The **steam injection** function is not available.
Service 42.6	The water supply is faulty.	Yes
Service 43.3	The internal water supply is not closing.	Only the convection mode is available at the moment.

17.4.4 Error messages humidity

Error report	Cause	Cooking possible
Service 20.2	The temperature probe is defective.	Yes
Service 20.4	The temperature probe is defective.	Yes
Service 30	The humidity measurement is incorrect.	Yes
Service 36	The differential pressure sensor is defective.	Yes
Service 37	The differential pressure sensor is defective.	Yes
Service 42.2	The water supply is faulty.	Yes
Service 43.2	The internal water supply is not closing.	Only the convection mode is available at the moment.

17.4.5 Error messages CleanJet

Error report	Cause	Cooking possible
Service 25	The water quantity required by the iCareSystem is too low.	–
Service 26	The ball valve cannot find the **open** position.	No
Service 27	The ball valve cannot find the **closed** position.	No
Service 34.8	The automatic clean does not work.	Yes
Service 43.6	The internal water supply is not closing.	Only the convection mode is available at the moment.
Service 47.1	The waste water pump is defective.	Yes
Service 47.2	The waste water pump is defective.	Yes
Service 48.1	The circulating pump is defective.	Yes
Service 48.2	The circulating pump is defective.	Yes
Service 110	An error occurred in the SC pump during the automatic clean.	No
Service 120	An error occurred in the water level recognition during the automatic clean.	No

17.4.6 Error messages Care

Error report	Cause	Cooking possible
Service 40	The quantity of care liquid required by the iCareSystem is too low.	Yes
Service 42.4	The water supply is faulty.	Yes
Service 43.4	The internal water supply is not closing.	Only the convection mode is available at the moment.
Service 49.1	The water supply is faulty.	Yes
Service 49.2	The water supply is faulty.	Yes

17.4.7 Notification centre

Error report	Cause	Cooking possible
Service 17	The unit model is incorrect.	No
Service 29	The board temperature is too high.	No
Service 31.1	The core probe in the cooking cabinet is defective.	Yes, but you cannot use the core probe.
Service 31.2	The core probe in the cooking cabinet is defective.	Yes, but you cannot use the core probe.
Service 34.16	The internal data communication is faulty.	Yes
Service 34.64	The internal data communication is faulty.	Yes
Service 34.400	The internal data communication is faulty.	Yes
Service 41	The steam injection nozzle or the steam injection pipe has scale.	The **steam injection** function is not available.
Service 50	The real time clock on the CPU is not initialised. Set the date and time.	Yes
Service 51	The battery is defective.	Yes
Service 52.1	The cooking cabinet lighting is not working correctly.	Yes

Error report	Cause	Cooking possible
Service 52.2	The cooking cabinet lighting is not working correctly.	Yes
Service 72	The activation temperature of a temperature probe has been exceeded.	No

18 Maintenance

You can replace the cooking cabinet door seal yourself. More information is available here: Replacing the cooking cabinet door seal [▶ 103]

Contact your RATIONAL Service Partner to have the following maintenance performed:

- Replacing air filters
- Replacing LED covers

18.1 Replacing the cooking cabinet door seal

1. Open the cooking cabinet door.
2. Pull the cooking cabinet door gasket out from the groove and dispose of it.
3. Moisten the retaining lips of the new gasket with soapy water.
4. First press the corners of the gasket into the corners of the groove.
5. Then press the rest of the gasket into the groove.

19 Transport

19.1 Transporting the unit

⚠ WARNING

Moving the unit or the Combi-Duo with the locking brake on can damage the castors

Damaged castors can result in the unit or Combi-Duo tipping over and injuring you severely.

1. Always release the locking brake on the castors before transporting or shifting the unit or Combi-Duo.

⚠ WARNING

Moving the unit or the Combi-Duo with the locking brake on can damage the castors

Damaged castors can result in the unit or Combi-Duo tipping over and injuring you severely.

1. If the castors underneath the unit or the stand are visible and you want to point the castors in a different direction, release the locking brake before turning the castors.
2. Do not kick the castors.

⚠ CAUTION

Units may tip over when transported over thresholds or non-level surfaces

Pushing units across thresholds or along non-level surfaces can result in the unit tipping over and injuring you.

1. Exercise caution when moving units across thresholds or on non-level surfaces.

⚠ CAUTION

Units and Combi-Duos on castors can tip over when being transported or moved

If your unit or Combi-Duo is on castors or a stand with castors, failing to release the locking brake before transporting or shifting the unit or Combi-Duo can cause it to tip over and injure you.

1. Always release the locking brake on the castors before transporting or shifting the unit or Combi-Duo.
2. After transport, lock the locking brake on the castors again.

You can move units that are on mobile stands or castors.

✔ Drain the steam generator before moving.

1. Before transporting the unit to a different location, you will need to disconnect it properly from all water, wastewater, and power supply lines.
2. After moving the unit to its new location, make sure to reconnect it properly to mains power, water and wastewater lines, and activate the locking brakes on the mobile stand or the castors.

3. If you want to pull the unit out while cleaning the kitchen, release the locking brakes on the mobile stand or the castors,
4. and then carefully pull the unit forward.

5. Once you are finished cleaning the kitchen, push the unit carefully back into position and activate the locking brakes.

20 Decommissioning and disposal

20.1 Decommissioning

If you want to take your unit out of operation, please contact your RATIONAL Service Partner.

20.2 Disposal

Old units contain recyclable materials. Dispose of old units in an environmentally safe way, using appropriate collection systems.

21 Technical data

Please also note the technical information on the identification plate, which is to the left of the control panel.

21.1 Units with electrical connections

	Value
Weight (without packaging) Model 20-half size	lbs
Weight (without packaging) Model 20-full size	lbs
Protection class	IPX5
Ambient conditions	50 – 104 °F
Airborne sound emission	≤70 dBA
WLAN Standard	IEEE 802.11 b/g/n
Frequency and max. transmission power WLAN	2.4 GHz / 19.5 mW

21.2 Units with gas connections

	Value
Weight (without packaging) Model 20-half size	626 lbs
Weight (without packaging) Model 20-full size	835 lbs
Protection class	IPX5
Ambient conditions	50 – 104 °F
Airborne sound emission	≤70 dBA
WLAN Standard	IEEE 802.11 b/g/n
Frequency and max. transmission power WLAN	2.4 GHz / 19.5 mW

21.3 Types and model names

The type designation and the model names on the identification plate are different. Please consult this table for guidance.

Type	Model name
LMxxxF	iCombi Pro 20-half size
LMxxxG	iCombi Pro 20-full size

21.4 Conformity

21.4.1 Units with electrical connections

This unit conforms to the following EU directives:

- Directive 2014/53/EU on the harmonisation of the laws of the Member States relating to the making available on the market of radio equipment
- Directive 2006/42/EU on machinery
- Directive 2014/30/EU on the harmonisation of the laws of the Member States relating to electromagnetic compatibility
- Directive 2011/65/EU on the restriction of the use of certain hazardous substances in electrical and electronic equipment, including 2015/863/EU

This unit conforms to the following European standards:

- EN 60335-1:2012 + A11:2014 + A13:2017
- EN 60335-2-42:2002 + A1:2008 + A11:2012
- EN 61000-3-2:2014; EN 61000-3-3:2013
- EN 55014-1:2006+A1:2009+A2:2011; EN55014-2:2015

- EN 62233:2008
- EN 1717:2000

This unit complies with the following directives for the USA and Canada:

- UL 197 - Standard for Commercial Electric Cooking Appliances
- CSA C22.2 No. 109 – Commercial Cooking Appliances

21.4.2 Units with gas connections

This unit conforms to the following EU directives:

- Regulation (EU) 2016/426 on appliances burning gaseous fuels
- Directive 2014/53/EU on the harmonisation of the laws of the Member States relating to the making available on the market of radio equipment
- Directive 2006/42/EU on machinery
- Directive 2014/30/EU on the harmonisation of the laws of the Member States relating to electromagnetic compatibility
- Directive 2011/65/EU on the restriction of the use of certain hazardous substances in electrical and electronic equipment, including 2015/863/EU

This unit conforms to the following European standards:

- EN 60335-1:2012 + A11:2014 + A13:2017
- EN 60335-2-42:2002 + A1:2008 + A11:2012
- EN 60335-2-102:2016
- EN 61000-3-2:2014; EN 61000-3-3:2013
- EN 55014-1:2006+A1:2009+A2:2011; EN55014-2:2015
- EN 62233:2008
- EN 203-1:2014; EN203-2-2:2006; EN 203-3-:2009
- EN 1672-1:2014
- EN 1717:2000

This unit complies with the following directives for the USA and Canada:

- UL 197 - Standard for Commercial Electric Cooking Appliances
- CSA C22.2 No. 109 – Commercial Cooking Appliances

22 Regulatory Information

Canada

This device complies with Industry Canada license-exempt RSS standard(s). Operation is subject to the following two conditions:

(1) this device may not cause interference, and

(2) this device must accept any interference, including interference that may cause undesired operation of the device.

IC: 25504-LM1

Le présent appareil est conforme aux CNR d'Industrie Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes:

(1) l'appareil ne doit pas produire de brouillage, et

(2) l'utilisateur de l'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

IC: 25504-LM1

USA

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:

(1) This device may not cause harmful interference, and

(2) this device must accept any interference received, including interference that may cause undesired operation.

This equipment has been tested and found to comply with the limits for a Class A digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference when the equipment is operated in a commercial environment. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications. Operation of this equipment in a residential area is likely to cause harmful interference in which case the user will be required to correct the interference at his own expense.

FCC ID: 2AUI6-LM1

Directory of keywords

A

Automatic cleaning
- Cleaning programs 90

B

Boiling temperature 43
Brush 39

C

Cancel 41, 48
Cancel cooking path 39, 41, 48
Care
- Accessories 97
- Control panel 97

Care products
- Suitable cleaners 94
- Unsuitable cleaners 95

Central selection knob 18
Cleaning 95
Clean LED cover 95
Cleaning
- Cooking cabinet door 95
- Cooking cabinet door gasket 96
- LED cover 95
- Quick clean 90

Cleaning programs
- Light 90
- Medium 90
- Strong 90

Cockpit 41
Confirm action 39
ConnectedCooking
- Registering a cooking system via smartphone 87
- Registering a cooking system without a smartphone 86

Continue with time 40
continuous operation 38
Control panel
- cleaning 97
- Cleaning the central selection knob 97

Cooking cabinet climate
- Combi mode 46
- Hot air 47
- Steam 45

Cooking cabinet door
- Clean gasket 96
- Clean LED cover 95
- Cleaning 95

Cooking cabinet humidity 37, 38
Cooking cabinet temperature 37, 43
- Combi mode 46
- Hot air 47
- Steam 45

cooking time 38
Cool down function 44
core temperature 38
core temperature probe
- Baked goods 22
- Error report 22
- Fish fillets 21
- Inserting core temperature probes 20
- Large pieces of meat 21
- Removing 22
- Small products 21
- Steak 21
- Vegetables 22
- Whole fish 21

Crisp 41

D

Degree of doneness 38
Degree of searing 37
Delta-T cooking 38
descaling
- steaming nozzle 96

E

Example applications 98

F

Fan speed 39, 44
Fill 39
Flash steam 39
food thickness 37
Forced cleaning 92

G

Gas smell 14
Gestures 18

H

Hand shower 22
- Spray 22

Hold 40
Hold core temperature 40

I

iProductionManager
- Combination check 56
- Positioning logic 56

L

Load capacities 98
Load unit 39

M

Maintenance
- Replace gasket 103

Manual cooking

- combi-steam 46
- convection 47
- steam 45

Move core probe 40

N

New batch 40

O

Online help 98
Operating the unit
- Central selection knob 18
- Gestures 18

P

Performing maintenance yourself 103
Pierce 39
Power off 15
Power on 15
Preheat 39
product size 37
Prove 38

R

Reinsert core temperature probe 39
remaining time 40
Replace gasket 103
rinse 90
Cleaning programs 90

S

Score 39
Sous-vide cooking
- Areas of use 49
- Cook and Chill 49
- Room service 49
- Special diets 49

Special accessories 98
Steam injection 39, 44
steaming nozzle
- descaling 96

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